

LONG ISLAND RESTAURANT WEEK

\$46

A P P E T I Z E R S

LOBSTER BISQUE

Brioche Croutons

POTATO RICOTTA GNOCCHI

Black Truffle Cream, Mushrooms, Parmesan Foam

STONE CREEK INN CRISPY CALAMARI SALAD

Frisée and Trevisano Salad, Ginger Vinaigrette

TUNA TARTARE* (GF) (\$9 Supplement)

Fresh Ginger, Tamari, Chives, Wasabi Caviar, Tostada

CRISPY SUSHI RICE WITH SCOTTISH SALMON* (\$8 Supplement)

Spicy Citrus Mayonnaise

BABY ARUGULA, ROASTED BEET SALAD (GF)

Red and Golden Beets, Goat Cheese, Toasted Pecans, Mustard Vinaigrette

CAESAR SALAD

Focaccia Croutons, Anchovies, Parmesan Cheese, Caesar Dressing

FRESH BURRATA CHEESE, SPANISH SERRANO HAM (GF) (\$5 Supplement)

Heirloom Tomato Preserve, Extra Virgin Olive Oil, Aged Balsamic

“CRABLESS” CRAB CAKE (GF) (Ve)

Hearts of Palm, Red Pepper, Vegan Remoulade

S I D E D I S H E S

TRUFFLE MAC N’ CHEESE

16

SAUTÉED BRUSSELS SPROUTS WITH PANCETTA (GF)

14

ARANCINI, Stuffed with Fontina Cheese

14

\$42 SOMMELIER WINE SPECIALS

MENU IS SUBJECT TO CHANGE

E N T R E E S

HERB CRUSTED CODFISH (GF)

Savoy Cabbage, Romanesco Cauliflower, Citrus Beurre Blanc

BEEF BOURGUIGNON (GF) (\$5 Supplement)

Braised in Red Wine, Whipped Potatoes, Baby Carrots, Pearl Onions

FILET MIGNON* (GF) (\$25 Supplement)

Grilled Asparagus, Truffle Mashed Potatoes, Cognac Peppercorn Sauce

SCOTTISH SALMON*

Whipped Potatoes, Carrots, Lemon Beurre Blanc

CASARECCE PASTA, VEAL PORCINI BOLOGNESE

Parmesan Cheese, Breadcrumbs

COQ AU VIN (GF)

Braised Chicken Thighs, Potato Gratin, Mushrooms, Bacon, Onions, Carrots

GRILLED BERKSHIRE PORK CHOP* (GF) (\$5 Supplement)

Crushed Yukon Gold Potatoes, French Beans, Shallots, Black Mission Fig Jus

BOUILLABAISSE (\$8 Supplement)

Provençale Fish Stew, Monkfish, Shrimp, Mussels, Codfish, Calamari,

Grilled Pugliese Bread, Spicy Rouille

THAI VEGETABLE STEW (GF) (Ve)

Crispy Rice, Coconut, Green Curry

D E S S E R T S

ZUZI’S KEY LIME PIE

Whipped Cream

COCONUT SORBET (GF) (Ve)

Fresh Berries

CHOCOLATE CREMEUX

Chocolate Pearls, Vanilla Crème Anglaise, Whipped Cream

WARM BEIGNETS

Caramel Bourbon Sauce

NO SUBSTITUTIONS OR SPLITTING OF THE MENU