



Long Island Restaurant Week Dinner Menu



Friday - Sunday, November 6-8th
48 PER PERSON - THREE COURSE PRIX FIXE

STARTERS

Butternut Squash Minestrone Soup
sourdough croutons, basil

Classic Caesar Salad
romaine, toasted sourdough croutons, parmesan cheese

Fall Stracciatella
figs, serrano ham, grapes, aged balsamic & EVOO

Char-Grilled Spanish Octopus
house pulled mozzarella, crispy raddish, avocado salsa verde

Long Island Cheese Pumpkin Tortelli
ravioli, brown butter balsamic, amaretti cookies & sage

Duck Confit & Scallops +6
aleppo chile butter

Jumbo Crab Cake
smoked tomato aioli & citrus frisee salad

MAIN

Butternut Risotto
lamb ragu, ricotta salata

Flounder Milanese
breaded filet, balsamic aioli, baby arugula, cherry tomato, red onion

Char-Grilled NY Strip Steak +12
8oz, chef's umami glaze, caramelized sunchokes, shishito peppers

Slow Cooked Faroe Island Salmon**
smooth mashed potatoes, truffle vinaigrette, buttered brussels sprouts

Twin Lobster +14
two steamed 1 ¼ lobster, melted butter

Poulet Rouge Chicken
organic semi-boned, artichoke hearts, frisee, warm bacon vinaigrette

Lobster & Kimchi Ramen
bisque broth, tempura lobster, soft boiled egg

Lobster Pie +18
lobster chunks, ritz cracker crumb

DESSERT

Homemade Carrot Cake NY Style Cheesecake
Scoops of Gelato Mango Cobbler

Sales Tax and Gratuity not included. No substitutions.
Not valid with any other offer. Offer valid during Restaurant Week only.
*Contains raw or undercooked products. The consumption of raw or undercooked meat, fish, eggs and shellfish
may be harmful to your health.