# The Brass Rail Restaurant Week

Long Island's Fall Restaurant Week November 2<sup>nd</sup> - November 9<sup>th</sup>, 2025 (Offered only until 7PM on Saturday)

\$39

# **Appetizers**

## Roasted Parsnip Soup

Toasted pinenuts, parmesan croutons

#### Autumn Salad

Roasted butternut squash, mixed greens, spinach, dried cranberries, goat cheese, spiced pepitas, white balsamic vinaigrette

## Black Pepper Tuna Tataki

Asian pear & cucumber salad, cilantro, yuzu soy dressing, spicy aioli

## Crispy Pork Belly Tacos

Celery root slaw, pickled red onion, sesame, Korean BBQ glaze

# Butternut Squash Ravioli

Shaved brussel sprouts, pecans, pecorino Romano, sage brown butter sauce

# **Main Course**

#### Chicken Pot Pie

Autumn root vegetables, English peas, crispy puff pastry

#### Stuffed Pork Tenderloin

Caramelized apples, fontina cheese, roasted brussel sprouts, sage demi-glace

## Prosciutto Wrapped Monkfish

Spinach risotto, PEI mussels, crispy celery root, saffron beurre blanc

# Wild Mushroom Garganelli

Pancetta, mixed wild mushrooms, spicy vodka sauce, whipped ricotta

# Hanger Steak Diane (\$5 supp)

Haricot vert, truffle parmesan fries, mushroom cognac sauce

## **Dessert**

#### Carrot Cake

Cream cheese frosting, caramel sauce

### Pumpkin Cheesecake

Whipped cream, caramel sauce

#### Pistachio Biscotti

Whipped cream, chocolate sauce, strawberries

#### Choice of Ice Cream or Sorbet

Chocolate, Vanilla, Cookies & Cream, Passion Fruit, Blackberry

(No substitutions due to special pricing)