

\$39 PER PERSON 3 COURSE PRIX-FIXE MENU

LONG ISLAND RESTAURANT WEEK APRIL 27, 2025 - MAY 4, 2025

STARTERS

(choice of 1)

CHILLED TOMATO GAZPACHO

Served with avocado, marinated shrimp ceviche, crispy tortilla

BABY GEM BLT SALAD

Baby gem lettuce, applewood smoked bacon, tomato, red onion, garlic ranch dressing

DUCK PROSCIUTTO & MELON

Thinly sliced cured duck, arugula, seasonal melon, crushed pistachios, blackberry vinaigrette

CARRIAGE HOUSE TUNA NACHOS

Yellowfin tuna, crispy wonton skins, edamame, wakame, spicy mayo, wasabi aioli

ENTRÉES

(choice of 1)

GRILLED CHICKEN PARMESAN

Grilled all-natural chicken breast, pomodoro sauce, fresh mozzarella, garlic sauteed spinach

SPAGHETTI & WAGYU MEATBALLS

Mini Wagyu meatballs, pancetta, bell peppers, herbs, fresh tomato sauce

SLICED TENDERLOIN OF BEEF (ADDITIONAL \$8)

Yukon Gold mashed potatoes, asparagus, spring onion, Bearnaise sauce

FILLET OF FLOUNDER PICCATA

Pan seared flounder, sauteed spinach, herb roasted fingerling potatoes, Chardonnay citrus sauce

SEASONAL SOUASH BOWL

Roasted seasonal squash, spring vegetables, quinoa pilaf, fresh mint, lemon vinaigrette

DESSERTS

(choice of 1)

AFFOGATO MARTINI

Vanilla gelato, warm espresso and whipped cream

CINNAMON BREAD PUDDING

Golden raisins and creme anglaise

CHEESECAKE

Raspberry sauce and whipped cream

Restaurant Week menu is priced per person. No sharing. No substitutions. Beverages, tax and tip are not included.