



RESTAURANT WEEK DINNER MENU

Long Island's Fall 2024 Restaurant Week October 27th – November 3rd
(Offered only until 7PM on Saturday)

\$39 per person

APPETIZERS

BUTTERNUT SQUASH SOUP

Toasted pepitas, crème fraiche

EGGPLANT PARMESAN

Ricotta, lemon zest, grana Padano, mozzarella, tomato sauce

BABY GEM CAESAR

White anchovy, garlic crumbs, parmesan snow

DUCK SPRING ROLL

Sweet chili sauce

PUMPKIN RAVIOLI

Cinnamon brown butter, sage, toasted walnuts, pecorino Romano

MAIN COURSE

PAPPARDELLE BOLOGNESE

Braised short rib, veal & pork, melted burrata

PAN ROASTED ICELANDIC COD

Sauteed artichokes, cherry tomato, zucchini, spinach, little neck clams, olive & caper tapenade

CHICKEN SCARPARELLO

Roasted peppers, onion, sweet sausage, rosemary, lemon, potatoes

ROASTED BERKSHIRE PORK CHOP

Roasted potatoes, broccoli rabe, cherry pepper vinegar sauce

GRILLED ANGUS HANGER STEAK

Mashed potatoes, grilled asparagus, cabernet jus

DESSERT

CHOCOLATE CHIP COOKIES

Vanilla whipped cream, powdered sugar

PROFITEROLES

Vanilla ice cream, chocolate sauce

PISTACHIO CRÈME BRULEE

WARM CHOCOLATE CAKE

Vanilla ice cream, strawberry sauce

ICE CREAM OR SORBET

Chocolate, Vanilla, Raspberry, Black Cherry

(No substitutions due to special pricing)



RESTAURANT WEEK LUNCH MENU

Long Island's Fall 2024 Restaurant Week October 27th – November 3rd
(Offered daily from 12:00pm-3:00pm)

\$24 per person

APPETIZERS

BUTTERNUT SQUASH SOUP

Toasted pepitas, crème fraiche

CRISP MOZZARELLA

Pomodoro sauce

CHICKEN QUESADILLA

Shredded chicken, jack cheese, spicy aioli

RISOTTO CROQUETTE

Panko encrusted rice ball, pomodoro sauce

MAIN COURSE

EGGPLANT PARMESAN

Ricotta, lemon zest, grana Padano, mozzarella, tomato sauce

ROASTED BEET SALAD

Frisee lettuce, sliced avocado, pickled red onions, radish, blueberries,
Heirloom tomatoes, orange segments, toasted pepitas,
whipped feta, maple infused balsamic reduction

BLACKENED SALMON TACOS

Tomatillo mango salsa, pickled red onion, chipotle aioli

CAJUN SHRIMP WRAP

Avocado, lettuce, tomato, red onion, chipotle aioli, spinach wrap, French fries

PARISIAN BURGER

Comte cheese, sweet caramelized onions, arugula, dijonnaise, French fries

DESSERT

\$5 supplement

CHOCOLATE CHIP COOKIES

Vanilla whipped cream, powdered sugar

PROFITEROLES

Vanilla ice cream, chocolate sauce

PISTACHIO CRÈME BRULEE

WARM CHOCOLATE CAKE

Vanilla ice cream, strawberry sauce

ICE CREAM OR SORBET

Chocolate, Vanilla, Raspberry, Black Cherry

(No substitutions due to special pricing)