

LONG ISLAND

# Restaurant Week

Sunday, January 26<sup>th</sup> - Sunday, February 2<sup>nd</sup>

Served Until 7PM on Friday and Saturday Night

Three Course Prix Fixe | Choice of Appetizer, Entrée, and Dessert

\$46 plus tax and gratuity

## APPETIZER

### Maine Lobster Bisque

sherry, cream, chives

### Manhattan Clam Chowder

san marzano tomatoes, yukon potatoes

### Burrata

mushroom fricasee, truffle sourdough crostini, aged balsamic

### Crispy Thai Calamari

peanuts, lime, sweet chili glaze

### Shredded Iceberg Salad

gorgonzola, applewood smoked bacon,  
plum tomatoes, red onion, red wine vinaigrette

### Long Island Stuffed Clams

applewood smoked bacon, lemon

## ENTRÉE

### Faroe Island Salmon

butternut squash hash, rainbow chard,  
whole grain mustard beurre blanc

### Braised Pork Shank\*

sweet potato dumpling, brussels sprouts,  
bacon pecan crumble

### Wagyu Beef Bolognese

mezzi rigatoni pasta, whipped ricotta, grana padano

### Montauk Swordfish

cauliflower purée, potato gnocchi, flat leaf spinach,  
smoked almonds, crisp pancetta

### Chicken Milanese

baby arugula, marinated artichoke hearts, roasted tomatoes,  
fresh mozzarella, pickled onion, red wine vinegar emulsion

## DESSERT

**New York Cheesecake** berry compote

**Warm Apple Blossom** cinnamon anglaise

**Chocolate Lava Cake** vanilla ice cream



Before placing your order, please inform your server if a person in your party has a food allergy.

\*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.