

LONG ISLAND

Restaurant Week

Sunday, October 27th - Sunday, November 3rd

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

Burrata

mushroom fricassee, 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

ENTRÉE

Faroe Island Salmon

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

Braised Pork Shank*

sweet potato dumpling, brussel 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 red peppers,
fresh mozzarella, pickled red onion, red wine vinegar emulsion

DESSERT

New York Cheesecake berry compote

Warm Apple Blossom cinnamon crème 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.