

LONG ISLAND RESTAURANT WEEK MENU

\$46

FIRST COURSE

Chopped Mandarin Orange Salad/

Chopped Iceberg Lettuce/ Mandarin Oranges/ Toasted Cashews/ Radish/
Wonton Crisps/ Yuzu Vinaigrette

Beet & Brussels Napoleon/

Shaved Brussel Sprouts/ Roasted Beets/ Candied Walnuts/
Goat Cheese/ Truffle Honey Drizzle

Goat Cheese Ravioli/

Vermont Goat Cheese/ House Made Pasta/ Sherry-Tomato Puree/ Pesto

Roasted Pear & Gruyere Flatbread/

Caramelized Onions/ Mushrooms/ Arugula Salad

Grilled Kielbasa Skewer/

Horseradich-Sauerkraut Potato Croquette/ Dijon Aioli

SECOND COURSE

Black Angus Traditional Meatloaf/

Chive Spaetzle/ Roasted Carrots/ Shitake Mushroom Demi-Glaze

Lemon & Basil Glazed Shrimp/

Kabocha Squash Puree/
Sauteed Broccolini

Slow Cooked Baby Back Ribs/

Sweet Potato Hash/ Low Country Slaw/ House Made BBQ Sauce

Pappardelle Bolognese/

Beef-Pork-Veal Mix/ Stewed Tomatoes/ House Made Pappardelle/
Herbed Ricotta/ Parmesan Cheese

Fresh Dill & Mustard Glazed Flounder/

Root Vegetable Potato Croquette/ Radicchio Salad/
Green Goddess Vinaigrette

French Cut Chicken/

Yukon Gold Mashed Potato/ Spinach Sauté/
Dark Pan Gravy

Vegan Ramen Noodles/

Sweet Corn/ Taki Mushrooms/ Daikon/ Scallions/ Carrots/
Sesame-Ginger Broth

DESSERT

Warm Venezuelan Chocolate Cake/

Vanilla Ice Cream/ Chocolate Sauce/ Whipped Cream

Warm Macintosh Apple Crisp/

Vanilla Ice Cream/ Brown Sugar Streusel/ Whipped Cream

Fresh Strawberries & Cream/

Chocolate Dipping Sauce/ Whipped Cream