

LONG ISLAND RESTAURANT WEEK

\$48

NO SPLITTING PRICE FIXED MENU

FIRST COURSE

Caribbean Sweet Potato Soup/ Cubanella Pepper Relish

Crispy Thai Style Calamari

Pickled Veggies/ Toasted Sesame Seeds

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

Peach & Burrata Flatbread

Applewood Smoked Bacon/ Peach Puree/ Burrata/ Fig-Balsamic Glaze

Apple & Walnut Salad

Baby Greens/ Sliced Local Apples/ Blue Cheese Crumbles/
Candied Walnuts/ Cucumbers/ House Vinaigrette

SECOND COURSE

Traditional Meatloaf

Beef-Pork-Veal Mix/ Toasted Chive Spaetzle/ Roasted Carrots/
Wild Mushroom Gravy

Apple Stout Glazed Salmon

Cauliflower Puree/ Sauteed Zucchini & Squash/ Stout-Apple Reduction

Slow Cooked Baby Back Ribs

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

Shrimp Scampi Pasta

Mezzi Rigatoni/ Sauteed Shrimp/ Broccoli/ Lemon-Basil Butter/ White Wine

Grilled Chicken Milanese

Grilled Chicken Breast/ Baby Greens/ Grape Tomatoes/ Fresh Burrata/
Balsamic Glaze

Basil & Panko Crusted Flounder/ Asparagus Risotto/

Italian Farro & Tomato Salad/ Sweet Red Pepper Vinaigrette

Vegan Pad Thai

Bok Choy/ Carrots/ Red Peppers/ Rice Noodles/ Peanuts/ Lime/
Peanut-Ginger Broth

DESSERT

Warm Venezuelan Chocolate Cake

Vanilla Ice Cream/ Chocolate Sauce/ Whipped Cream

Warm Pecan-Butterscotch Bread Pudding

Vanilla Ice Cream/ Butterscotch Sauce/ Whipped Cream

Fresh Strawberries & Cream

Chocolate Dipping Sauce/ Whipped Cream