

LONG ISLAND RESTAURANT WEEK

\$46

NO SPLITTING PRICE FIXED MENU

FIRST COURSE

Caribbean Sweet Potato Soup/ Cubanelle Pepper Relish

Red Grapes & Feta Salad

Baby Arugula/ Feta Cheese/ Candied Walnuts/ Agave Lemon 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

Honey-Cider Glazed Pork Tenderloin

Goat Cheese Corn Pudding/ Haricot Vert/ Roasted Sweet Peppers

Oyster Cracker & Hemp Seed Crusted Cod/

Sweet Corn Chowder/ Roasted broccoli/ Shallots/ Arugula

Slow Cooked Baby Back Ribs

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

Chicken Piccata Pasta

Chicken Breast/ Linguini/ Lemon Butter/ Capers/ Pecorino Cheese/Herbs

Sesame-Soy Glazed Shrimp

Sticky Rice/ Sauteed Bok Choy & Sweet Peppers

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

Meyers Lemon Crème Brule

Burnt Sugar Topping/ Whipped Cream

Fresh Strawberries & Cream

Chocolate Dipping Sauce/ Whipped Cream