

LONG ISLAND RESTAURANT WEEK
Lunch prix fixe 22

Starters
(Choice of)

Caesar Salad

Baby romaine, fresh Parmigiano Reggiano, toasted panko

Soup

Chicken, carrot, celery, onion, pastina

Entrée
(Choice of)

Mezzi Rigatoni

Calabrian Chili pink sauce, Parmigiano Reggiano

Wild King Salmon

Potato puree, asparagus, citric beurre blanc

Chicken Paillard

Arugula, quinoa, baby tomato, red onion, cucumber, fig balsamic

Dessert
(Choice of)

Deep Fried Oreos

Rice crispy treat batter, mascarpone cream

Espresso Mousse

Espresso flavored chocolate mousse, vanilla bean Chantilly



Executive Chef Gus Galvao

LONG ISLAND RESTAURANT WEEK

Dinner prix fixe 44

Appetizer
(Choice of)

Caesar Salad

Baby romaine, fresh Parmigiano Reggiano, toasted panko

Swan

Dry aged NY strip, potato cake, Hollandaise, quail egg, chimichurri

Pork Belly Crostini

Frying cheese, guava glaze, whipped burrata

Corn Tostada

Fresh truffle, grilled corn, Mexican cheese blend

Entrée
(Choice of)

Mezzi Rigatoni

Calabrian Chili pink sauce, Parmigiano Reggiano

Wild King Salmon

Potato puree, asparagus, citric beurre blanc

Branzino Filet

Wild caught branzino, red onion, cucumber, arugula, dill vinaigrette

St. Louis Ribs

Honey ginger marinate, sweet chili glazed, shaved carrots

Dessert
(Choice of)

Deep Fried Oreos

Rice crispy treat batter, mascarpone cream

Espresso Mousse

Espresso flavored chocolate mousse, vanilla bean Chantilly



Executive Chef Gus Galvao