

Before placing your order, please inform your server if you or a person in your party has a food allergy



LONG ISLAND RESTAURANT WEEK

April 23 through April 30, 2023

Three Course Prix Fixe • Eight Days a Week • Lunch and Dinner • \$44

To celebrate Restaurant Week, we are offering 15% off all bottles of wine!!

Starters

SCALLOP BISQUE ^(gf)

Just because it is Spring doesn't mean you can't enjoy a most luxurious and richly flavored bisque. Creamy, buttery, rich and elegant are just a few words to describe this delicious soup made with bay scallops, leeks, and just enough garlic, cream and sherry to enhance the subtle sweetness of the scallops.

ROASTED TOMATO AND ARUGULA SALAD WITH A PUFF PASTRY CROWN ^(tree nut allergens)

We are dressing arugula and cherry tomatoes with our house made basil vinaigrette and blanketing with a layer of delicious roasted tomatoes. We garnish this seasonal salad with rounds of feta cheese, green olive and pine nut pesto and served with a triangle of puff pastry.

SZECHUAN STYLE BABY BACK RIBS ^(df)

Our baby back ribs are braised in lager until succulent and glazed with an Asian inspired sauce with hoisin, ginger, garlic and a touch of chili paste. One of our newest and most popular additions to our repertoire, these ribs are a must-try!

GRILLED SHRIMP AND CHORIZO SKEWERS ^(gf|df)

With red cherry tomatoes and red onion - drizzled with a vinaigrette featuring lemon, extra virgin olive oil and chopped cilantro.

Mains

SEARED AND ROASTED COD** WITH PORTUGUESE STYLE CLAMS IN A CHORIZO BROTH[^] ^(df)

This spectacular dish features a perfectly cooked piece of cod in a zesty and flavorful broth replete with steamed clams, bits of chorizo sausage, assorted herbs, tomatoes, onion and bacon.

Crostini garnish | Plûche of baby spinach

VEAL PAILLARDS WITH CHASSEUR SAUCE ^(df)

Our veal pailards or cutlets are complemented by a spectacular chasseur sauce – a French brown sauce accented with white wine, shallots, mushrooms, and fresh tarragon. Served over angel hair pasta.

Plûche of baby spinach

FLUKE** VÉRONIQUE WITH FRESH HERBS AND SWEET RED GRAPES

This is a French classic that one rarely sees unless you find yourself in a small brasserie in France. You know how they say everything old is new again? Well, this dish deserved a reboot! Our locally caught fluke is dredged lightly in flour and sautéed with fresh herbs, shallots, red grapes, white wine and a touch of cream.

Jasmine rice | Green beans

GRILLED SKIRT STEAK* WITH CHIMICHURRI SAUCE ^(gf|df)

We are serving our skirt steak sliced and medium rare-ish with our incomparable chimichurri sauce – chimichurri is a staple in Argentinian cuisine and is made with fresh herbs, garlic, onions, cilantro, olive oil, vinegar and a touch of jalapeño pepper.

Fingerling potatoes | Medley of sautéed green squash, cherry tomatoes

ROASTED ZA'TAR DUSTED CAULIFLOWER STEAK ^(gf|df|vg|v) **prix fixe 32**

House-made hummus with blistered cherry tomatoes, shaved asparagus, garlic and a sprinkle of sesame seeds.

Indulgences

PISTACHIO TRUFFLE: Luscious pistachio cream surrounded by pistachio gelato and rolled in a hazelnut and pistachio praline.

FRUTTI DI BOSCO: Our mixed berry cake begins with a short crust pastry base filled with pastry cream, topped with a layer of sponge cake and garnished with an assortment of berries - blueberries, blackberries, raspberries, red currants and strawberries.

CHOCOLATE LOVERS DREAM: Chocolate sable cookie topped with chocolate mousse and drenched in chocolate sauce.

CROSTATA LAMPONI ^(df|vg|v): A multigrain tart shell filled with elderberry and raspberry marmalade.

**Fresh fish may be subject to change depending upon availability and/or pricing.

(gf) Gluten free (v) Vegetarian (vg) Vegan (df) Dairy Free

[^]Can be made gluten free upon request

*This menu consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/ or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.