



**NORTH COUNTRY**  
kitchen|wine|cocktails

# LONG ISLAND RESTAURANT WEEK

JANUARY 25<sup>TH</sup> THROUGH FEBRUARY 1<sup>ST</sup>

**PRIX FIXE DINNER • 3 COURSES • \$46**

## FEATURED WINE

2022 MENETOU-SALON, TERRE BLANC  
Glass 14 / Bottle 52

2021 CABERNET BLEND, INVOLUNTARY COMMITMENT  
Glass 15 / Bottle 54

## COURSE ONE

Please Choose One

### CLAMS AL FORNO

Cherry tomato, fennel, garlic breadcrumbs, crostini,  
with white wine butter

### POTATO LEEK SOUP

Crispy bacon crumble

### FLASH FRIED OYSTERS

Broccoli slaw, lemon jalapeño tartar sauce

### BEET COMPOSE G VG

Red and gold beets, goat cheese crumble, candied pecans,  
arugula, balsamic reduction, local hot honey

## COURSE TWO

Please Choose One

### PRETZEL-CRUSTED CHICKEN PAILLARD

Shaved fennel, honeycrisp apples & arugula salad, mustard seed aioli,  
local hot honey

### 14 OZ PRIME PORK CHOP\* +10

Cider brined & spice-rubbed with fingerling potatoes, asparagus,  
mango chutney

### FARM TO BURGER\*

Half-pound burger, black forest bacon, fontina cheese, herb mayonnaise,  
house fries, onion rings

### POTATO CRUSTED SALMON\* G

Fontina risotto, broccolini, slow-roasted fennel in tomato saffron brodo

### VEGAN QUINOA & CHICKPEA CAKES VG

Root vegetable slaw, balsamic glaze

### WILD BOAR MEATLOAF

Mashed potato, rainbow carrots, bourbon bbq sauce, onion ring

### VEAL BOLOGNESE G

Mezzi rigatoni, Grana Padano, basil oil

### RAVIOLI AI PORCINI

Chestnut & porcini filling with black truffle chardonnay cream sauce

### HERB CRUSTED LAMB RACK\* G +15

Mashed potatoes, broccolini, rosemary demi-glace

### 6 OZ BRINKLEY FARMS FILET MIGNON\* G +5

Wild mushroom risotto, asparagus, Bordeaux reduction

### STEAK ENHANCEMENTS:

Oscar Topping +8 Blue Cheese Crust +3

Jumbo Shrimp +9 Truffle Crust +3

## COURSE THREE

Please Choose One

CRÈME BRÛLÉE DONUT

NUTELLA CAKE

ESPRESSO CHEESECAKE

SEASONAL GELATO OR SORBET

## SHARING

We want you to taste it all! Add any of these favorites to your 3-course meal and get them at a special discounted price

### GREEK MEZZE PLATTER 12

Roasted red pepper hummus, feta, raw vegetables, Mediterranean salsa  
and pita bread

### SHISHITO PEPPERS 12 G VG

Charred with sea salt, citrus jalapeño aioli

### SPANISH OCTOPUS 18 G

Chorizo, Peruvian peppers, potato, arugula, saffron aioli

### CRISPY CHICKEN WINGS 14

Local hot honey, blue cheese aioli, cabbage slaw

### CHARCUTERIE BOARD 16 G

Imported meats & cheeses, long-stem artichokes, pepperoncini

### BAKED FIGS WITH GOAT CHEESE 15 G VG

Baby arugula, toasted pistachio, balsamic glaze