



NORTH COUNTRY
kitchen|wine|cocktails

LONG ISLAND RESTAURANT WEEK

JANUARY 25TH THROUGH FEBRUARY 1ST

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