

LONG ISLAND RESTAURANT WEEK

AVAILABLE APRIL 23 THROUGH APRIL 30

3-COURSE PRIX FIXE DINNER MENU | 44PP

COURSE ONE

SPRING ASPARAGUS & SMOKED GOUDA SOUP

^G BEET MOSAIC

mâche, tricolor baby beets, whipped ricotta, candied pecans, citrus-honey dressing, aged balsamic

WHITE BEAN & ROASTED GARLIC HUMMUS

raw vegetables, olives, feta, flatbread

SHRIMP AND MUSSELS

sofrito butter, toasted garlic breadcrumbs

DUCK BACON & SWEET CORN WONTONS

soy-ginger glaze, sriracha aioli, Asian slaw

^G NOCO SALAD

baby greens, golden pea shoot, watermelon radish, shaved fennel, heirloom cherry tomato

COURSE TWO

WILD BOAR MEATLOAF

mashed potatoes, rainbow carrots, onion rings, Madeira gravy

BRANZINO FILLET

vegetable succotash, artichokes, potatoes, crispy prosciutto

BONE-IN CHICKEN BREAST

stuffed with asparagus & Boursin cheese, basil potato purée, truffle demi

^{*G} HIDDEN FJORD SALMON

spring pea purée, asparagus, shiitake, lobster risotto

^{*G} PETIT FILET MIGNON

wild mushroom risotto, broccolini, Bordeaux reduction

^{*G} CRESCENT FARMS DUCK BREAST

baby bok choy, Thai red curry, coconut risotto

HOUSE-MADE RAVIOLI

spring pea & fontina filling, white truffle cream sauce

^G VEAL BOLOGNESE

mezzi rigatoni, Grana Padano, basil oil

^G HONEY-CITRUS SHRIMP SALAD

shaved fennel & arugula salad, feta, toasted almonds, balsamic, cherry tomatoes

COURSE THREE

LEMON MASCARPONE CHEESECAKE

fresh berry coulis

FRESH STRAWBERRY & BANANA SHORTCAKE

^G FLOURLESS CHOCOLATE NUTELLA CAKE

hazelnut gelato

^G PISTACHIO BOMBA

filled with black cherry & almonds, chocolate ganache

^G SEASONAL SORBET

^G SEASONAL GELATO



NORTH COUNTRY

kitchen | wine | cocktails

SHARING

CHARCUTERIE BOARD • 28

imported meats & cheeses, long-stem artichokes, pepperoncini

^{*G} CRUDO GRAND TASTING • 39

clams (4), oysters (4), shrimp (4), taste of tuna

MENU SUBJECT TO CHANGE | NO SHARING | NO SUBSTITUTIONS | PLUS TAX + GRATUITY

^{*} This menu item can be cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy as not all ingredients are listed on the menu.

^G = Gluten Friendly (Please ask. We are not a Gluten Free restaurant and cannot ensure cross-contamination will never occur.)