



LONG ISLAND RESTAURANT WEEK

Sunday, October 29th – Sunday, November 5th

Saturday, November 4th Only Available Until 7pm

3 Courses • \$28.95

APPETIZERS

LEMON MARINATED BURRATA speck, meyer lemon, olive oil, mint (\$4 supp.)

CHOPPED SALAD feta, cucumber, chickpeas, radish

HOUSE CURED SALMON PASTRAMI fennel slaw, herbs, creamy lemon vinaigrette

FOIE GRAS OF THE DAY* daily preparation (\$15 supp.)

MANHATTAN CLAM CHOWDER

CHICKPEA FRIES sriracha aioli

ENTREES

GRILLED SALMON cucumber, parsnip, corn, extra virgin olive oil

LONG ISLAND STRIPED BASS black quinoa with peas, frisée, radish, caper gremolata

12 OZ. DRY-AGED NY STRIP STEAK* potato-truffle croquette, broccoli rabe, red wine sauce (\$15 supp.)

CAJUN CHICKEN BREAST white wine and herb sauce, french fries, mixed greens

ALMOND CRUSTED HALIBUT radicchio, golden raisins, celery root purée (\$12 supp.)

PAPPARDELLE braised short ribs, mushrooms, shaved parmesan

DESSERTS

GINGER ALMOND TART caramel, whipped cream

CHOCOLATE-LAVA CAKE raspberry sauce, vanilla ice cream

SORBET TRIO

GÂTEAU OPÉRA chocolate, coffee, hazelnut

*This menu item can be cooked to order. Menu item 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 viruses. Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.