



## LONG ISLAND RESTAURANT WEEK

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Sunday, January 21<sup>st</sup> – Sunday, January 28<sup>th</sup>

Saturday, January 27<sup>th</sup> Only Available Until 7pm

3 Courses • \$28.95

### APPETIZERS

**SMOKED TROUT** horseradish aioli, farro salad

**CHICKPEA FRIES** sriracha aioli

**DUCK TACOS** daikon, jalapeño, hoisin sauce

**HOUSEMADE RICOTTA** figs, honeyed almonds, mizuna, balsamic vinaigrette

**TUNA CRUDO\*** blood orange, olive oil, pink peppercorns, red onion

**TUSCAN WHITE BEAN SOUP** parmesan

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

**SHRIMP COCKTAIL** cocktail sauce

### ENTREES

**PAN SEARED BRANZINO** roasted cherry tomatoes, salsa verde

**ROASTED SALMON** braised fennel, crispy artichokes, lemon aioli

**ROASTED CAULIFLOWER** cauliflower purée, shaved cauliflower, capers, tomatoes, garlic, olive oil

**BUCATINI** pomodorini tomatoes, garlic, basil, bread crumbs

**SANDBAR CHEESEBURGER\*** bacon-onion marmalade, cheddar, fries

**LONG ISLAND DUCK DUO\*** seared breast, confit leg, tagine, dates, mint (\$15 supp.)

**SEARED BAY SCALLOPS** romanesco, mussels, romesco sauce (\$15 supp.)

**12 OZ. DRY-AGED NY STRIP STEAK\*** chervil mashed potatoes,  
roasted cipollini onions, grilled broccolini, marsala (\$20 supp.)

### DESSERTS

**CHOCOLATE-LAVA CAKE** raspberry sauce, vanilla ice cream

**GINGER ALMOND TART** caramel, whipped cream

**SORBET TRIO**

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\*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.