RESTAURANT WEEK PRIX FIXE MENU

April 17th – 24th

Three Course Dinner

(Choice of Appetizer, Entrée and Dessert)

$27. 95 plus tax and gratuity

Appetizers

Peking Duck Tacos
scallion, avocado, hoisin sauce

Steamed PEI Mussels
pancetta, shallots, sweet anisette cream

Shredded Iceberg Salad
gorgonzola, red onion, applewood smoked bacon, plum tomatoes, red wine vinaigrette

Creamy Potato-Leek Soup
brioche croutons, chives

Wild Mushroom Arancini
white truffle cream, pecorino romano

Entrées

Pan Seared Garlic Shrimp
spring pea-parmesan risotto, champagne-citrus beurre blanc

Cedar Roasted Scottish Salmon
quinoa, spanish chorizo, toasted almonds, romanesco, lemon nagé

Root Beer Braised Short Rib of Beef
white chocolate-parsnip pureé, vegetable medley, star anise-cabernet reduction

Roasted Chicken Breast
fingerling potatoes, kalamata olives, cipollini onions, preserved lemon, cremini mushrooms, moroccan spices

Pappardelle Bolognese
classic ragu of beef, veal & pork, sheeps milk ricotta, fresh basil

Ultimate Seafood Cioppino ($7 supp.)
maine lobster tail, jumbo shrimp, taylor bay scallops, razor clams, littleneck clams, pei mussels, tomato-blue claw crab brodo

Desserts

Wild Berry Cheesecake
classic NY style cheesecake, berries

Chocolate Truffle Marquise
24 karat gold and raspberry coulis

Tahitian Vanilla Crème Brûlée
cool vanilla custard, sugar cookie

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

LONG ISLAND RESTAURANT WEEK