

LONG ISLAND
PULSE

<http://bit.ly/2zgZKTr>
October 11, 2017

FALL LONG ISLAND RESTAURANT WEEK AT MIRABELLE RESTAURANT AND MIRABELLE TAVERN

THURSDAY, JANUARY 1, 1970 | 12PM-9PM

FOOD & DRINKS

150 Main Street
Stony Brook, New York 11790
(631) 751-0555

www.threevillageinn.com

Mirabelle Restaurant and Mirabelle Tavern at the Three Village Inn, one of Newsday's 2017 "100 Best Restaurants on LI," is participating in Fall Long Island Restaurant Week from Sunday, October 29 through Sunday, November 5. The promotion features a special three-course prix fixe menu, prepared by Executive Chef Guy Reuge, for just \$28.95 per person, plus tax and gratuity. The menu, subject to change, is as follows:

First Course

Choice of One

Manila Clam Ragout

Chorizo, golden beets, carrots, tomato broth

Brioche Crusted Scallop and Shrimp Terrine

caper-tomato gremolata (supp. \$4)

Baby Arugula Salad

Poached pears, pickled onions, parsnips, blue cheese vinaigrette, pecans

Foie Gras Du Jour (supp. \$18)

Cheese Pumpkin Soup

Carrot-butternut squash slaw, pistachio oil, crushed pistachio

Wedge Salad

Caramelized bacon, creamy apple vinaigrette, apples, walnuts

Main Course



Choice of One

Trout Almondine

Potatoes, haricot vert, lemon butter sauce

Spinach Fettuccine

Wild mushroom ragout, shaved aged goat cheese

Braised Lamb Shank

Green lentil, cipollini onions ragout

Pan-Seared Arctic Char

Sauerkraut, verjus sauce, potatoes, bacon

Grilled Rib Eye Steak

Potato-celery root gratin, leek Bourguignon (supp. \$10)

Dessert

Choice of One

Sorbet Trio

Artisan Cheese Plate (supp. \$5)

Toasted Pecan-Raisin Bread