



LONG ISLAND RESTAURANT NEWS



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March 15, 2017

Tasting Fridays with Chef Guy

Introducing....Chef Guy Reuge's Seven-Course Tasting Menu for Friday, March 17. Call 631-751-0555 to make your reservations today, you won't be sorry!



Mirabelle Restaurant at the Three Village Inn has announced their tasting menu for Friday, March 17. Every week, Long Island's most celebrated Chef Guy Reuge prepares a menu based on seasonal and locally sourced ingredients. Guests may also enjoy live music from 6 to 9 p.m. Cost for the tasting is \$75 per person and \$125 with wine pairings, plus tax and gratuity. This week's menu, subject to change, includes:

Leek and Potato Soup
American caviar
Sparkling Pointe

Snail Ragout
Parsley-garlic cream
Chablis

Pan-Roasted Branzino
Asparagus, orange sauce
Pouilly Fuisse

Duck Pate En Croute
Pickled vegetables
Gigondas

St. Patrick's Day Corned Beef and Cabbage
Guinness Draught Stout

Jasper Hill Bayley Hazen Blue
Roasted pear
Port

Sorbet Trio