

Three Village Patch

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April 23, 2017

APR 23 Spring Long Island Restaurant Week At The Three Village Inn

☉ Sunday at 5:00pm [Add to Calendar](#)

Mirabelle Restaurant and Mirabelle Tavern at the Three Village Inn are participating in Spring Long Island Restaurant Week from Sunday, April 23 through Sunday, April 30. 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

Warm Goat Cheese Salad

Mustard vinaigrette

Pig in Blanket

Grainy mustard, horseradish-parsley sauce

Asparagus and Peas Creamed Soup

Goat cheese curls, mint

Baby Octopus and Calamari Salad

Chick peas, carrots, tomatoes, fresh herbs

Chilled Shrimp

Pea-coconut purée, baby watercress, shallot vinaigrette

(supp. \$5)

Main Course

Choice of One

Roasted Spring Vegetable Risotto

Herb-Crusted Swordfish

Sundried tomato-polenta cake, artichoke, Japanese

eggplant, garlic-parsley butter

Roasted Organic Salmon

Broccoli-ramp purée, vegetables, pickled ramps

Pan-Roasted Chateau Steak

Carrot-potato purée, asparagus, onion ring, sauce

Bordelaise (supp. \$7)

Cuban Sandwich

Pork belly ham, Swiss cheese, pickles, tomatillo salsa, fried

plantains

Veal Osso Bucco

Risotto Milanese (supp. \$12)

Dessert

Choice of One

Three Artisan Cheese and Toasted Pecan-Raisin Bread

Ginger Almond Tart Mirabelle

Sorbet Trio

Coconut-Rhubarb Panna Cotta

Chocolate-Hazelnut Mousse Cake