

## April 13, 2017

## Spring Long Island Restaurant Week at Three Village Inn

4PM SUN, APRIL 23, 2017, MON, APRIL 24, 2017, TUE, APRIL 25, 2017, WED, APRIL 26, 2017, THU, APRIL 27, 2017, FRI, APRIL 28, 2017, SAT, APRIL 29, 2017, SUN, APRIL 30, 2017, FOOD & DRINKS

Stony Brook, New York 11790 6313290050

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

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