
LONG ISLAND RESTAURANT WEEK

SUNDAY, APRIL 23RD - SUNDAY, APRIL 30TH

(CLOSED MONDAY + TUESDAY)

\$44 PER PERSON

Tax and Gratuity Not Included

FIRST COURSE

- CHOOSE ONE -

CREAM OF ASPARAGUS SOUP
asparagus tips, croutons

CAESAR SALAD*
parmesan cheese, soft boiled egg, crostini

BURRATA CHEESE WITH MEDITERRANEAN BREAD
red wine vinaigrette

SHORT RIB CROQUETTE
d'espelette aioli, carrot salad

PANISSES (CHICKPEA FRIES)
harissa mayonnaise

CRAB CAKE *(additional \$8)*
roasted red pepper rémoulade

SECOND COURSE

- CHOOSE ONE -

WHITEROCK BASS
scallion potato cake, roasted japanese eggplant,
eggplant sauce with tarragon

PAN ROAST SALMON
barley risotto, wild mushrooms, truffles

PORK MEDALLIONS CORDON BLEU*
ham, gruyère cheese, mushroom sauce,
basmati rice with cashews

CHEESE RAVIOLI
pesto cream sauce, parmesan cheese

GRILLED CHATEAU STEAK* *(additional \$12)*
asparagus, roasted purple potatoes, bordelaise sauce

THIRD COURSE

- CHOOSE ONE -

GINGER ALMOND TART
caramel sauce, whipped cream

PROFITEROLE
vanilla ice cream, chocolate fudge sauce

AFFOGATO
chocolate ice cream, espresso, praline crunch

SORBET TRIO
passion fruit, raspberry, black currant, biscuit



Menu Subject to Change

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



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