

LONG ISLAND *PULSE*

<http://bit.ly/2kLke3q>
January 17, 2017

Valentine's Day Specials at VIEW

TUESDAY, FEBRUARY 14, 2017 | %TIME

FOOD & DRINKS

3 Consuelo Place
Oakdale, New York 11769
6315892694



TUESDAY, FEBRUARY 14, 2017 | 4pm

VIEW, a riverfront destination overlooking the Great South Bay, is serving a special a la carte menu in celebration of Valentine's Day on Tuesday, February 14 beginning at 4 p.m. The menu, subject to change, includes:

Appetizers

Local East Coast Oysters \$15

Red wine mignonette

Yellowfin Tuna Tartare \$15

Sesame-ginger vinaigrette, avocado puree

Colossal Shrimp Cocktail \$18

Traditional cocktail sauce

Maine Lobster Bisque \$11

Lobster clam meat, sherry cream

Crispy Thai Calamari \$14

Peanuts, cilantro, lime, sweet chili glaze

Peking Duck Tacos \$13

Scallion, avocado, hoisin sauce

Kale Salad \$12

Roasted beets, shaved red onion, California golden raisins, goat cheese, toasted pecans, sherry-shallot vinaigrette

Shredded Iceberg Salad \$13

Gorgonzola, red onion, Applewood smoked bacon, plum tomato, red wine vinaigrette

Jumbo Lump Crab Cakes \$18

Creamed corn succotash, smoked red pepper aioli

Entrees

Maine Lobster Pasta \$30

Roasted corn, smoked bacon, caramelized shallots, mushrooms, garganelli pasta, cognac cream

Pan-Roasted Diver Scallops \$36

Montauk lobster-white truffle risotto, edamame, citrus gastrique

Shrimp and Crab Ravioli \$28

Pancetta, shallots, sweet anisette cream

Miso Marinated Cod \$33

Vermicelli noodles, ginger-lemon broth, scallions, cockles

Cedar-Roasted Atlantic Salmon \$30

Quinoa, Spanish chorizo, toasted almonds, butternut squash, Brussels sprouts, brown butter nage

Filet Mignon \$42

Roast beet-potato puree, cremini mushrooms, baby leaf spinach, brandy-peppercorn sauce

Roasted Chicken Breast \$26

Yukon potato gnocchi, baby leeks, trumpet mushrooms, black truffle jus

48-House Braised Short Rib of Beef \$27

Parsnip-white chocolate puree, vegetable medley, star anise-cabernet reduction

Surf & Turf \$60

Filet mignon, 7-ounce lobster tail, garlic confit potato puree, asparagus, caramelized shallot demi-glace

Sides

Garlic Confit Potato Puree \$7

Parsnip-White Chocolate Puree \$8

Maine Lobster Risotto \$9

Roasted Asparagus \$7

Creamed Spinach \$8

Sautéed Spinach \$7

Desserts

Maple Crème Brûlée2

Burnt cool maple custard, vanilla wafer cookies

Valrhona Chocolate Cake

Salted caramel gelato

Strawberry “Shortcake”

VIEW Napoleon

Chocolate Covered Strawberries

Whipped cream