

Long Island Patch

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April 23, 2017

Enjoy Long Island Restaurant Week with A VIEW

VIEW, a riverfront destination overlooking the Great South Bay, is participating in Spring Long Island Restaurant Week from Sunday, April 23 through Sunday, April 30. The promotion features a three-course prix fixe menu, prepared by Executive Chef William Muzio, for \$28.95 per person, plus tax and gratuity. The restaurant will also feature half-priced bottles of wine, selected by their Sommelier during the promotion. The menu, subject to change, includes:

Appetizers

Choice of One

Peking Duck Tacos

Scallion, hoisin sauce, avocado

Prince Edward Island Mussels

Pancetta, shallots, sweet anisette cream

Shredded Iceberg Salad

Applewood smoked bacon, gorgonzola, plum tomatoes, red onion, red wine vinaigrette

Kale Salad

Strawberry, goat cheese, shaved red onion, California gold raisins, toasted pine nuts, sherry shallot vinaigrette

Manhattan Clam Chowder

Little neck clams, smoked bacon, Yukon potatoes

Long Island Clams

Applewood smoked bacon

Entrees

Choice of One

Pan-Seared Garlic Shrimp

Spring pea-Parmesan risotto, champagne-citrus beurre blanc

Cedar Roasted Scottish Salmon

Quinoa, Spanish chorizo, toasted almonds, Romanesco, brown butter nage

Root Beer Braised Short Rib of Beef

White chocolate-parsnip purée, spring vegetable medley, star anise-cabernet reduction

Herb Roasted Chicken Breast

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

Pappardelle Bolognese

Classic ragu of beef, veal and pork, Sheep's Milk ricotta, fresh basil

Seafood Cioppino (\$14 supp.)

Maine lobster tail, jumbo shrimp, Taylor Bay scallops, little neck clams, PEI mussels, tomato-blue crab brodo

Desserts

Choice of One

Wild Berry Cheesecake

Classic NY style cheesecake, berries

Valrhona Chocolate Marquise

24 karat gold, raspberry coulis

Tahitian Vanilla Crème Brûlée

Cool vanilla custard, sugar cookie