

LONG ISLAND PULSE

<http://bit.ly/2oD8vox>

April 13, 2017

Enjoy Long Island Restaurant Week with A VIEW

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

3 Consuelo Place
Oakdale, New York 11769
6313290050

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