



LONG ISLAND RESTAURANT WEEK

\$46 THREE COURSE PRIX FIXE

SUNDAY, 11/2 THROUGH SUNDAY, 11/9

Saturday Must Be Seated By 6:30pm

STARTERS

-choose one -

STEAMED MUSSELS

coconut curry broth

GOAT CHEESE SALAD

mixed baby greens, dried cranberries, glazed walnuts, raspberry vinaigrette

KOREAN BBQ SHORT RIB WONTONS

wasabi-lime crema, crispy onions

WILD MUSHROOM ARANCINI

fontina & truffle aioli

CAESAR SALAD

romaine, parmesan snow, focaccia croutons, classic caesar dressing

JUMBO SHRIMP COCKTAIL (+\$7)

MAINS

-choose one -

TUSCAN STYLE CHICKEN ROULADE

prosciutto, spinach, fresh mozzarella, tomato cream, cacio e pepe risotto

BROWN SUGAR & MUSTARD-CRUSTED PORK LOIN

candied bacon apple mostarda, roasted sweet potato purée, sage buttered zucchini medley

FLUKE FRANCESE

saffron butter sauce, charred lemon, broccoli tips, roasted shallot and garlic gold potatoes

RIGATONI ALLA VODKA WITH SHRIMP

calabrian chili & burrata fondue, garlic toast points, fried basil

MANHATTAN STRIP ROAST

sliced angus grade roast beef, horseradish-herb crust, truffle madeira demi-glace,
roasted forest mushrooms, buttery mashed potatoes

FILET MIGNON AU POIVRE (+20)

asparagus, buttery mashed potatoes

Add Lobster Tail +20

DESSERTS

-choose one -

BANANAS FOSTER BREAD PUDDING

rum soaked brioche, brown sugar banana custard, flambéed caramel bananas,
vanilla bean chantilly, spiced pecans

HAZELNUT & AMARETTO BROWNIE

fudgy brownie, hazelnut purée, amaretto glaze, candied almond crumble, vanilla whipped cream
Add Gelato +3

GELATO OR SORBET

ask your server for our daily selection