



LONG ISLAND
RESTAURANT WEEK

\$46 THREE COURSE PRIX FIXE
SUNDAY, 1/25 THROUGH SUNDAY, 2/1
Saturday Must Be Seated By 6:30pm

STARTERS

-choose one -

LOBSTER BISQUE +\$8

maine lobster meat, sherry, cream, herbed puff pastry cracker

SHORT RIB CROQUETTES

horseradish crema, caramelized shallots, chive oil

MOZZARELLA MILANESE

fried fresh mozzarella "cutlet", san marzano tomato crudo, baby arugula, shaved parmesano reggiano, balsamic syrup

WATERMELON FETA SALAD

arugula, toasted walnuts, tomatoes, cucumber carpaccio, honey-citrus vinaigrette

CHICKEN MEATBALLS

general tso glaze, ginger-carrot slaw, toasted sesame crunch

JUMBO SHRIMP COCKTAIL (3) +9

MAINS

-choose one -

PAN ROASTED BLACK SEA BASS

honey miso soy glaze, scallion rice, roasted mushroom medley

SHORT RIB SHEPHERD'S PIE MODERNE

braised short rib, roasted root vegetables, red wine demi glaze, buttery yukon mash, golden gruyere pastry crown

LOBSTER RAVIOLI

truffle brown butter, pistachio gremolata, sweet cherry tomato confit, shaved crumbled goat cheese, asparagus tips

BRASSERIE STEAK +\$16

iron skillet roasted shoulder tenderloin, truffle bordelaise, wild mushrooms, pommes purée

CRISPY STUFFED CHICKEN CUTLET

pesto burrata, tomato cream, buttered spinach

HERB CRUSTED PORK TENDERLOIN

grain mustard maple glaze, brown butter roasted root vegetables, crispy oven gold potatoes, apple fennel slaw

DESSERTS

-choose one -

STICKY TOFFEE BREAD PUDDING

caramel custard soaked brioche, candied pecans, molten chocolate chips, warm sticky toffee glaze, tahitian vanilla gelato

GELATO OR SORBET

ask your server for our daily selection

Menu Items Subject To Change Based On Market Availability.

*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.