

LONG ISLAND Restaurant Week

\$35 PRIX FIXE

OCTOBER 18-25, 2020

APPETIZERS

choice of one

PORK DUMPLINGS

ponzu soy sauce

SPINACH & PEAR SALAD **V GF**

roasted pear, spinach, candied pecans, manchego, bourbon vanilla vinaigrette

GRILLED ROMAINE WEDGE **GF**

bacon, red onion, cherry tomatoes, homemade blue cheese

CRAB AND CORN CHOWDER **GF**

jalapeno, cheddar, chives, extra virgin olive oil | \$3 supplement

**\$35 PER PERSON PLUS TAX AND
GRATUITY AVAILABLE SUN 10/18-SUN
10/25 DINNER ONLY**

ENTRÉES

choice of one

CRISPY SKIN SALMON **GF**

sun-dried tomato and asparagus risotto, roasted lemon beurre blanc

SHORT RIB RAGU

braised short rib, pappardelle pasta, roasted plum tomatoes, cracked black pepper mascarpone

FRENCH BREAST OF CHICKEN **GF**

pan roasted chicken, roasted root vegetables, whipped potatoes, natural chicken jus

PAN SEARED SCALLOPS **GF**

butternut squash puree, Nueske bacon, crispy brussels sprouts, sage pesto, toasted pumpkin seeds | \$12 supplement

8 OZ FILET MIGNON

kitchen sink potatoes, haricot vert, au poivre sauce | \$14 supplement

DESSERT

choice of one

APPLE PIE WONTONS

whipped cream

COOKIES AND CREME POT DE CRÈME

GELATO

choice of vanilla or chocolate

*This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
A 20% gratuity is automatically added to parties of 6 or more. *Four credit cards maximum. V=Vegetarian. GF=Gluten Free. Acorn=Contains Nuts. Please alert your server to any allergies you or your party may have.