

# Long Island Restaurant Week

## Starter

• CHOICE OF •

### SWEET POTATO SOUP

*Maple Poached Cranberries, Toasted Almonds, Tender Herbs*

### HEIRLOOM CHICORY SALAD

*Pomegranate, Comte Cheese, Pistachio Vinaigrette*

### CAESAR SALAD

*Romaine Hearts, Crispy Parmesan, Focaccia Croutons*

## Entrées

• CHOICE OF •

### HONEYNUT SQUASH RAVIOLO

*Confit Egg Yolk, Toasted Hazelnut, Pecorino Romano*

### HAND ROLLED POTATO GNOCCHI

*Maine Lobster, Roasted Tomato, Focaccia Breadcrumbs*

### OLIVE OIL POACHED HALIBUT

*Grilled Artichokes, Lacinato Kale, Sauce Puttanesca*

## Dessert

• CHOICE OF •

### PUMPKIN CHEESECAKE

*Spiced Tart Shell, Toasted Meringue, Candied Pumpkin Seed*

### HONEY PANNA COTTA

*Pistachio Tuile, Orange Gelée, Caramelized Figs*

### BRIOCHE DONUTS

*Cinnamon Sugar, Caramel, Apple Sauce*

\$46

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## Mains

• CHOICE OF •

### NAPOLITANO STONE BAKED PIZZA

*Fresh Mozzarella, Basil, Pecorino Romano*

### GGT CHEESEBURGER

*Gruyere, Bacon, Caramelized Onion  
Aioli, Ginger Ketchup, Brioche Bun, Fries*

### FRIED CHICKEN SANDWICH

*Black Truffle Aioli, Pickled Green Tomato, Brioche Bun, Fries*

## Dessert

• CHOICE OF •

### WARM CHOCOLATE CHUNK COOKIE

*Brown Butter Toffee, Maldon Salt*

### CRACKER JACK SUNDAY

*Vanilla and Caramel Ice Cream,  
Virginia Peanuts, Chocolate Sauce*

### ICE CREAM & SORBET

*One Scoop*

\$24