



**Enjoy Long Island Restaurant Week**  
**January 26th – February 2nd**  
**\$46 - Person Plus Tax & Gratuity**

**APPETIZERS**

**WINTER SALAD**

Arugula, merlot poached pear, toasted almonds,  
goat cheese, champagne vinaigrette

**JUMBO LUMP CRAB CAKES**

Old Bay rémoulade

**CRISPY BURRATA**

pomodoro, fresh basil

**THAI COCONUT MUSSELS**

Thai red curry, coconut milk, lemon grass,  
ginger, lime, cilantro

**ENTREES**

**RACK OF LAMB**

blueberry port glazed four bone rack of lamb,  
string beans almandine, potato croquette

**BLUE CRAB STUFFED JUMBO SHRIMP**

Julienned vegetables, angel hair, white  
wine garlic olive oil

**CHICKEN CORDON BLEU**

Berkshire ham, Gruyere, mustard beurre blanc,  
string beans almandine, parmesan potatoes

**BRANZINO PICCATA**

caper lemon wine sauce, julienned  
vegetables, basmati rice

**DESSERTS**

**CHOCOLATE GELATO TRUFFLE**

zabaione filling, caramelized & hazelnut

**RAINBOW COOKIE CHEESECAKE**

Raspberry sauce, whipped cream

**TIRAMISU**

Espresso soaked ladyfingers, mascarpone,  
cocoa powder

Please, no substitutions, take-out or sharing.

*All menus are subject to change.*