

FALL LONG ISLAND RESTAURANT WEEK MENU

* **Gluten Free Item || (V) - Vegetarian Item**
For The Table

Bread Service - \$9

Burke Bacon *

*maple black pepper glaze, pickle
additional \$12*

1st Course

Burrata *(V)

*lemon saffron cauliflower purée
pickle stem, heirloom tomatoes*

Caesar Salad (V)

*baby romaine, cured egg yolk
grated parmesan, chive oil, garlic rosemary crumbs*

Surf & Turf Bao Buns

*kimchi salmon belly & port wine braised short rib
with asian slaw*

Organic Butternut Squash Soup *(V)

*fire roasted butternut squash
crème fraiche', sage oil
add on lobster croquette - \$8/pc*

2nd Course

Branzino *

*roasted branzino with butter bean sauce
sautéed kale
additional \$10*

Wagyu Short Rib *

*6oz boneless wagyu short ribs
truffle grits, au jus*

Farro Island Salmon *

*white miso glaze
champagne butter sauce, bok choy & shitake*

Cavatelli Salciccia

*house-made fresh cavatelli, italian sausages
broccoli rabe, parmigiano*

NY Strip *

*14oz boneless black angus NY striploin
roasted yukon potatoes, b1 sauce
additional \$21*

**Shrimp Paella * (Vegan / Vegetarian
Upon Request)**

*bomba rice, roasted peppers,
saffron broth, haricot vert & asparagus
additional \$21*

3rd Course

Giandua Chocolate Cake

hazelnut mousse & nutella crumbs

Pumpkin Pie

pepita crumbs & apple cider toffee

Sorbet & Berries

seasonal berries