



LI RESTAURANT WEEK
3 COURSE PRE-FIXE DINNER: \$46
PLUS TAX & GRATUITY
-MENU ITEMS SUBJECT TO CHANGE WITH AVAILABILITY-

STARTERS

Honeynut Squash Soup
Coconut, Sesame

Tahini Caesar
Baby Romaine, Sunchoke, Dill

Tuna Crudo
Winter Citrus, Green Apple, Radish

L.I. Duck Wings
Chili Garlic, Yuzu Ranch

ENTREES

Mafaldine
Walnut Pesto, Pecorino

Miso Maple Salmon
Charred Cauliflower Salad, Crispy Shallot

Pastrami Spiced Pork Shoulder
Rye Spatzle, Dijon-Apple Jus

Hanger Steak Au Poivre (+15)
Potato Pave

SWEETS

Buttermilk Panna Cotta
Apple-Raisin Compote, Chai Streusel

Meyer Lemon Parfait
Pistachio Graham Crumble, Toasted Meringue

Chocolate Cake
Coffee Crumble, Whipped Creme

*THIS MENU ITEM CAN BE COOKED TO ORDER. MENU ITEM CONSISTS OF OR CONTAINS MEAT, FISH, SHELLFISH OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUSES. CONSUMING RAW OR UNDER COOKED MEATS, FISH, SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.