

LONG ISLAND RESTAURANT WEEK

\$46

A P P E T I Z E R S

LOBSTER BISQUE

Brioche Croutons

POTATO RICOTTA GNOCCHI

Asparagus, Parmesan Foam

STONE CREEK INN CRISPY CALAMARI SALAD

Frisée and Trevisano Salad, Ginger Vinaigrette

TUNA TARTARE* (GF) (\$9 Supplement)

Fresh Ginger, Tamari, Chives, Wasabi Caviar, Tostada

CRISPY SUSHI RICE WITH SCOTTISH SALMON* (\$8 Supplement)

Spicy Citrus Mayonnaise

BABY ARUGULA, ROASTED BEET SALAD (GF)

Red and Golden Beets, Goat Cheese, Toasted Pecans, Mustard Vinaigrette

BERKSHIRE PORK PÂTÉ DE CAMPAGNE

Black Mission Fig Mostarda, Toasted Baguette

CAESAR SALAD

Focaccia Croutons, Anchovies, Parmesan Cheese, Caesar Dressing

FRESH BURRATA CHEESE, SPANISH SERRANO HAM (GF) (\$5 Supplement)

Heirloom Tomato Preserve, Extra Virgin Olive Oil, Aged Balsamic

DEVILED EGGS (GF)

Frisée, Crispy Pancetta, Espelette Pepper

“CRABLESS” CRAB CAKE (GF) (Ve)

Hearts of Palm, Red Pepper, Vegan Remoulade

S I D E D I S H E S

TRUFFLE MAC N’ CHEESE

14

CREAMED SPINACH

12

ARANCINI, Stuffed with Fontina Cheese

12

\$39 SOMMELIER WINE SPECIALS

E N T R E E S

HERB CRUSTED CODFISH

Rainbow Swiss Chard, Celery Root Purée, Lemon Beurre Blanc

SCOTTISH SALMON* (GF)

Whipped Potatoes, Baby Carrots, Lemon Beurre Blanc

BEEF BOURGUIGNON (GF) (\$7 Supplement)

Braised in Red Wine, Whipped Potatoes, Baby Carrots, Pearl Onions

CASARECCE PASTA, SPRING LAMB RAGÚ

Parmesan Cheese, Breadcrumbs

POULET À L’ESTRAGON

Braised Chicken Thighs, Whipped Potatoes, Mushrooms, Pearl Onions, Baby Carrots, Creamy Tarragon Sauce

THAI VEGETABLE STEW (GF) (Ve)

Crispy Rice, Coconut, Green Curry

BOUILLABAISSE (\$6 Supplement)

Provençale Fish Stew, Monkfish, Shrimp, Mussels, Codfish, Grilled Pugliese Bread, Spicy Rouille

BRANZINO NIÇOISE (GF)

Tomato, Zucchini, Red Peppers, Fingerling Potatoes, Taggiasca Olives, Sauce Vierge

GRILLED BERKSHIRE PORK CHOP* (GF)

Fingerling Potatoes, French Beans, Shallots, Black Mission Fig Jus

D E S S E R T S

ZUZI’S KEY LIME PIE

Whipped Cream

COCONUT GELATO (GF)

Fresh Berries

CHOCOLATE CREMEUX

Chocolate Pearls, Vanilla Crème Anglaise

PAVLOVA (GF)

Fresh Berries, Lemon Curd, Meringue

**NO SUBSTITUTIONS OR SPLITTING OF THE MENU
MENU IS SUBJECT TO CHANGE**