

THE JAMES

AMERICAN BRASSERIE

LONG ISLAND RESTAURANT WEEK
SUNDAY, JANUARY 26 – SUNDAY, FEBRUARY 2
Featuring 3-Courses for \$46* per person
(plus tax & gratuity)

STARTERS

(select one)

Caesar Salad

local hydroponic baby romaine lettuce, creamy caesar dressing,
crumbled crouton, grated parmigiano reggiano

Calamari

crispy calamari, banana pepper, artichoke hearts, tomato sauce

Duck Cassoulet (+5)

crispy duck confit, pork belly, chicken thigh, sweet italian sausage, cannellini bean

Wedge Salad

iceberg lettuce, slab bacon, red onion, cherry tomato, crumbled blue cheese, roquefort dressing

ENTREES

(select one)

Salmon

crispy faroe salmon, celery root hash, shaved brussels sprout
caramelized fennel, chopped bacon, lemon caper aioli

Roasted Chicken

half chicken, cipollini onion confit, fondant potato, king oyster mushroom, lemon chicken jus

The James Burger

dry aged patty, american cheese, shredded lettuce, brioche bun, Jimmy sauce, hand-cut french fries

Fusilli

sauteed Morel mushroom, fresh pea, brown butter parmesan cream sauce, truffle butter

Pork Chop (+5)

pan-seared pork chop, hot cherry pepper, sauteed broccolini, citrus jus

Filet Mignon (+15)

10oz Prime

DESSERTS

(select one)

James Eclair

pastry cream, lemon curd, slivered almonds

NY Cheesecake

amaretti cookie crust, blueberry compote