



RESTAURANT WEEK **DINNER** MENU

Long Island's Winter 2025 Restaurant Week January 26th – February 2nd
(Offered only until 7PM on Saturday)

\$39 per person

APPETIZERS

TUSCAN KALE & WHITE BEAN SOUP

Sweet Italian sausage, carrots, leeks, tomato, parmesan

WINTER SALAD

Baby spinach, roasted butternut squash, pomegranate, almonds, goat cheese,
red onion, dried cranberry, maple balsamic vinaigrette

DUCK TACO

Red cabbage, shaved radish, green onion, cilantro, avocado cream, chipotle aioli

CREAMY POLENTA

Sauteed mushrooms, poached egg, crispy sage, pecorino Romano

MAIN COURSE

GRILLED CHICKEN PAILLARD

Steamed Italian farro, grilled artichokes, arugula, fennel, orange, lemon caper vinaigrette

SPICY MEZZE RIGATONI

Crisp pancetta, red pepper flakes, tomato ragu, basil

PAN ROASTED MONKFISH

Porcini mushroom risotto, sauteed baby spinach, tomato fondue

MARINATED GRILLED HANGER STEAK

Ratatouille, garlic mashed potatoes, peppercorn sauce

PROSCIUTTO & SAGE WRAPPED PORK TENDERLOIN

Roasted Brussels sprouts, caramelized apples, sweet potato puree, sauce Robert

DESSERT

PROFITEROLES

Vanilla ice cream, chocolate sauce

PISTACHIO CRÈME BRULEE

WARM CHOCOLATE CAKE

Vanilla ice cream, strawberry sauce

ICE CREAM OR SORBET

Chocolate, Vanilla, Raspberry, Black Cherry

**No substitutions due to special pricing*

**Please inform your server of any food allergies*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



RESTAURANT WEEK **LUNCH** MENU

Long Island's Winter 2025 Restaurant Week January 26th – February 2nd

\$24 per person

APPETIZERS

BUTTERNUT SQUASH SOUP

Toasted pepitas, crème fraiche

CRISP MOZZARELLA

Plum tomato sauce

CHICKEN QUESADILLA

Shredded chicken, jack cheese, spicy aioli

RISOTTO CROQUETTES

Panko encrusted rice ball, plum tomato sauce

MAIN COURSE

EGGPLANT PARMESAN

Ricotta, lemon zest, grana Padano, mozzarella, tomato sauce

ROASTED BEET SALAD

Frisee lettuce, sliced avocado, pickled red onions, radish, blueberries,
Heirloom tomatoes, orange segments, toasted pepitas,
whipped feta, maple infused balsamic reduction

BLACKENED SALMON TACOS

Pickled fennel, cucumber relish, cilantro, roasted tomato salsa, lime cream

CAJUN SHRIMP WRAP

Avocado, lettuce, tomato, red onion, chipotle aioli, spinach wrap, French fries

PARISIAN BURGER

Comte cheese, sweet caramelized onions, arugula, dijonnaise, French fries

DESSERT

\$5 supplement

CHOCOLATE CHIP COOKIES

Vanilla whipped cream, powdered sugar

PROFITEROLES

Vanilla ice cream, chocolate sauce

PISTACHIO CRÈME BRULEE

WARM CHOCOLATE CAKE

Vanilla ice cream, strawberry sauce

ICE CREAM OR SORBET

Chocolate, Vanilla, Raspberry, Black Cherry

**No substitutions due to special pricing*

**Please inform your server of any food allergies*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*