

LONG ISLAND

Restaurant Week

Sunday, January 26th - Sunday, February 2nd

Served Until 7PM on Friday and Saturday Night

Three Course Prix Fixe | Choice of Appetizer, Entrée, and Dessert

\$46 plus tax and gratuity

APPETIZER

Maine Lobster Bisque

sherry, cream, chives

Manhattan Clam Chowder

san marzano tomatoes, yukon potatoes

Burrata

mushroom fricasee, truffle sourdough crostini, aged balsamic

Crispy Thai Calamari

peanuts, lime, sweet chili glaze

Shredded Iceberg Salad

gorgonzola, applewood smoked bacon,
plum tomatoes, red onion, red wine vinaigrette

Long Island Stuffed Clams

applewood smoked bacon, lemon

ENTRÉE

Faroe Island Salmon

butternut squash hash, rainbow chard,
whole grain mustard beurre blanc

Braised Pork Shank*

sweet potato dumpling, brussels sprouts,
bacon pecan crumble

Wagyu Beef Bolognese

mezzi rigatoni pasta, whipped ricotta, grana padano

Montauk Swordfish

cauliflower purée, potato gnocchi, flat leaf spinach,
smoked almonds, crisp pancetta

Chicken Milanese

baby arugula, marinated artichoke hearts, roasted tomatoes,
fresh mozzarella, pickled onion, red wine vinegar emulsion

DESSERT

New York Cheesecake berry compote

Warm Apple Blossom cinnamon anglaise

Chocolate Lava Cake vanilla ice cream



Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.