



LONG ISLAND RESTAURANT WEEK

————— \$46++ PER PERSON —————

PRIX FIXE MENU

BREAD SERVICE | \$9

First Course

CAESAR SALAD

BABY ROMAINE, CURED EGG YOLK, GRATED PARMESAN, CHIVE OIL,
GARLIC ROSEMARY CRUMBS

BURRATA

FUJI PERSIMMON TARTARE, CHIVE OIL

ORGANIC BUTTERNUT SQUASH SOUP

FIRE-ROASTED BUTTERNUT SQUASH, CRÈME FRAÎCHE, SAGE OIL

BURKE BACON

MAPLE BLACK PEPPER GLAZE, PICKLE | ADDITIONAL \$12

Second Course

FAROE ISLAND SALMON

WHITE MISO GLAZE, CHAMPAGNE BUTTER SAUCE, BOK CHOY & SHIITAKE MUSHROOMS

CAVATELLI SALSICCIA

HOUSE-MADE FRESH CAVATELLI, ITALIAN SAUSAGE, BROCCOLI RABE, PARMIGIANO

WILD MUSHROOM RISOTTO

GRANA PADANO, MUSHROOM JUS

BRANZINO

ROASTED BRANZINO WITH BUTTER BEAN SAUCE, SAUTÉED KALE | ADDITIONAL \$15

WAGYU SHORT RIB

BONELESS WAGYU SHORT RIBS, TRUFFLE GRITS, AU JUS | ADDITIONAL \$21

NY STRIP

14 OZ BONELESS BLACK ANGUS NY STRIPLOIN,
ROASTED YUKON POTATOES, BI SAUCE | ADDITIONAL \$21

Third Course

GIANDUIA CHOCOLATE CAKE

HAZELNUT MOUSSE, NUTELLA CRUMBS

PUMPKIN MASCARPONE CHEESECAKE

CRANBERRY FLUID GEL, TANGERINE CREAM, CANDIED PEPITAS

SORBET & BERRIES

SEASONAL BERRIES

