

Long Island Spring Restaurant Week 2025

\$46++ Per Person

Bread Service - \$9

Appetizer *(Choice Of)*

Burrata*

heirloom tomato concasse, shallots, garlic, balsamic pearls, chive oil

Caesar Salad

baby romaine, cured egg yolk, grated parmesan, chive oil, garlic rosemary crumbs

Asparagus & Peas Salad*

radishes, little leaf lettuce, balsamic vinaigrette

Tuna Tartare*

yellow fin tuna loin, pickled onion, avocado, chives, scallions, mandarin lemongrass yuzu emulsion, tobiko, yucca & taro chips (additional \$15)

Burke Bacon*

maple black pepper glaze, pickle (additional \$15)

Entrees *(Choice Of)*

Wild Garlic Risotto*

spinach, shallots, peas, haricot vert, asparagus, wild garlic leave, parmigiano reggiano

Farro Island Salmon*

white miso glaze, champagne butter, bok choy

Chicken Milanese

organic joyce farm chicken breast, herbed bread crumb, little leaf greens, cherry tomatoes, balsamic vinaigrette

Cavatelli Salciccia

fresh cavatelli, Italian sausages, broccoli rabe, parmigiano reggiano

Branzino*

crispy branzino with cherry bomb tomatoes, butter beans

(additional \$10)

Short Rib

boneless black angus short ribs, creamy saffron grits, au jus (additional \$20)

NY Strip

14oz Boneless black angus NY striploin, b1 sauce (additional \$25)

Dessert *(Choice Of)*

Gianduja Chocolate Cake

hazelnut mousse, feuilletine, hazelnut crumble

Meyer Lemon Tart

meyer lemon & yogurt mousse, blueberry cream, graham cookie

*Gluten Free