



Long Island Spring Restaurant Week

\$44 per guest

For The Table

Bread Service \$6

sourdough | za'atar lavosh | artisanal cheese stick
herbed butter | olive tapenade

Clothesline Bacon \$24

maple black pepper glaze | pickles

Choice of 1st Course

Chicory Papaya Salad

heirloom tomato | pomegranate seeds
toasted pistachio | mango | yuzu vinaigrette

Persian Cauliflower

dry lime & yogurt marinade | saffron
daikon slaw

Spring Leek Soup

muscadelle poached leek | kombu leaf broth
crème fraîche | tarragon | gruyère toast

Choice of 2nd Course

Roast Joyce Farm Chicken

truffled potato purée | asparagus | au jus
**Wine Pair: Sonoma Cutrer Chardonnay,
Sonoma Coast, CA, 2021 \$18**

Beef & Broccoli

7 oz filet mignon | broccoli purée | white asparagus
**Wine Pair: Decoy Cabernet Sauvignon
California, 2020 \$18**

Miso Salmon

baby bok choy | shitake mushroom | champagne butter
**Wine Pair: J Vineyards Pinot Noir
California, 2020 \$16**

Spring Pea & Asparagus Risotto

marinated cherry tomato | parmigiano reggiano

Add Shrimp \$9

Add Scallops \$12

**Wine Pair: Michele Chiarlo Gavi "Le Marne,"
Piedmont, Italy, 2021 \$14**

Dessert

Chocolate Semifreddo

hazelnut crust | cara-cara orange gel

Sorbet of the Day

with stone fruit

Anup Patwal, Executive Chef