



Executive Chef Josef Bruno

appetizers

House Salad

mixed greens, cucumbers, mandarin oranges, tomatoes, poppy seed vinaigrette

Avocado Salad

avocado, farro, roasted vegetable salad, labne yogurt, sicilian pistachios, micro kale

Lobster Corn Chowder

butter ball potatoes, corn crumble, jalapeno essence

main course

Pan Tanned Salmon

parsnip puree, toasted quinoa, beech mushrooms, ginger sauce

Cocoa Cured Short Ribs

carrot puree, porcini onion jam, fingerling potato

Chicken Under Brick

broccoli rabe, lemon gremolata, toasted chickpeas

dessert

Vanilla Crème Brûlée

strawberry consommé, chocolate stick, almond streusel

New York Cheesecake

cookie butter, raspberry coulis, fresh mint

Rhubarb Apple Cobbler

blueberry lavender gelato, lingonberry compote

LONG ISLAND



RESTAURANT WEEK

3 COURSE
PRIXE FIXE
CHOICE OF
\$28.95

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