



Long Island Restaurant Week

\$46 Per person
Three Course Prix Fixe
November 2nd through 9th

Appetizers

Pan seared sesame encrusted tuna
served with seaweed salad, avocado
dressing (GF)

Wild mushroom blend,
herbs & european butter crostini

Lobster & crab stuffed mushroom

Roasted stuffed tomato,
herb goat cheese, rice & pesto (GF)

Entrees

Jumbo seafood stuffed
shrimp over rice

Pan seared sea scallops
over butternut risotto (GF)

Cajun skirt steak & baby shrimp
Served with mashed potatoes
& compound butter (GF)

Pan seared duck breast
blueberry demi glacé served
with rocket pistachio salad (GF)

Pesto encrusted bronzino
served over a bed of rice (GF)

Desserts

Italian cheesecake

Brownie sundae
with vanilla ice cream

Apple strudel
with vanilla ice cream