

GARDEN GRILL

Long Island Restaurant Week

January 26th-February 2nd

\$46 per person includes appetizer, entree and dessert

Appetizers

Hummus Sampler (VG)

-black bean corn-
-beets-
-roasted poblanos and jalapenos-

Buffalo Chicken Soup (GF)

A creamy chicken soup with celery
and blue cheese

Raw Oysters (GF)

With caviar and a cucumber mignonette

Tuna Tartare

Mango avocado, cilantro soy ginger mayo

Entrees

Land and Sea Risoto (GF)

Mushroom short rib risotto
topped with seared sea scallops

Pork Mushroom Pot Pie

Shredded pork, assorted vegetables in a
creamy sauce. Topped with puff pastry

Veal Madeira

Thin veal cutlets in a madeira wine sauce with
artichoke hearts, prosciutto and melted
mozzarella over linguini pasta

Duck Leg Confit (GF)

With a creamy tomato bean stew.
Topped pistachio crumbs

French Cut Roasted Chicken

With a sweet potato and chorizo hash and
avocado crema.

Desserts

Brownie Cheesecake

Plain cheesecake loaded with
homemade brownies and chocolate

Apple Strudel

Served with vanilla
ice cream

Raspberry Elderberry Tart

Vegan crust filled with an elderberry
and raspberry marmalade



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