

**WELCOME TO LONG ISLAND RESTAURANT WEEK**

**SPRING 2017**

**PRIX FIXE MENU \$28.95**

**APPETIZER SELECTIONS**

**Escargot a la Bourguignon**

**Soup du Jour**

**Sage Salad**

Mixed Greens, Truffle Pecorino, White Beans, Artichoke, Tomatoes, Cucumber, Lemon Herb Vinaigrette

**Salmon Gravlax**

With Dill, Capers, Olives

**Caramelized Onion & Goat Cheese Tart**

Made with Olives & Cherry Tomatoes, Balsamic Reduction

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**MAIN COURSE SELECTIONS**

**Moules et Frites**

Prince Edward Island Mussels Served with French Fries

**Marinière** - Garlic, Parsley, White Wine Broth or

**Provençale** - Garlic, Tomato, Basil sauce

**Ravioli du Jour**

**Grilled Salmon Filet**

With Grilled Vegetable Tower and Roasted Pepper Sauce

Add \$5.00

**Trout Almandine**

Julienne Vegetables and Mashed Potatoes, Toasted Almond White Wine Sauce

**Grilled Chicken Paillard**

With mixed Greens, Walnuts, Apple, Blue Cheese, Celery in Champagne Vinaigrette

**Veal Roulade**

Veal Scallopini Stuffed with Spinach, Mushrooms & Smoked Gruyere

Served with Mashed Potatoes, Marsala Wine Sauce

**Grilled Lamb Chops**

Roasted Potatoes, Sautéed Spinach, Rosemary Au Jus

Add \$8.00

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**DESSERT SELECTIONS**

Chocolate Bread Pudding with Vanilla Ice Cream

or

Fig and Honey Panna Cotta

or

Sorbet of the Day

**Beverages and Gratuity Are Not Included. No Substitutions or Split Checks Per Table  
Not Valid with COUPONS or any other DISCOUNTS**