



**WELCOME TO LONG ISLAND RESTAURANT WEEK
SPRING 2025
PRIX FIXE MENU \$46
APPETIZER SELECTIONS**



ESCARGOT A LA BOURGUIGNONNE

SOUP DU JOUR

BISTRO SALAD

Mixed Greens, Tomatoes, Feta Cheese, Red Onions, Balsamic Dressing

DUCK CONFIT MINI PIZZA

Gluten- Free Thin Crust, Duck Leg Confit, Leeks, Brie Cheese, Raspberry Glaze

SALMON TARTAR

Avocado, Capers, Dill, EVOO
Add \$4

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

LAMB SHANK

Saffron Risotto Green Peas, Rosemary Au Jus

Add \$10.00

LINGUINE WITH CLAM SAUCE

With Sautéed Clams in a Garlic White Wine Sauce

FILET OF SOLE NORMANDE

Sautéed in a Shrimp & Mushroom White Wine Sauce

Basmati Rice, String Beans

COQ AU VIN BLANC

Chicken Simmered in White Wine, Mushrooms, Carrots, Haricots Verts, Bacon

Lardons, Mashed Potatoes

WINE SPECIAL

Peju Legacy Collection Chardonnay Gl \$16 Btl \$59

Chateau Du Bousquet Red Bordeaux Gl \$15 Btl \$56

DESSERT SELECTIONS

CARAMELIZED BANANA BREAD PUDDING

Vanilla Ice Cream, Caramel Sauce

Or

CHOCOLATE MOUSSE OR PANNA COTTA

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

