

L.I. RESTAURANT WEEK FALL 2017

PRIX FIXE MENU \$28.95

ENTREE SELECTIONS

Filet of Sole Normand

Mashed Potatoes, String Beans,
In a Shrimp Mushroom White Wine Sauce

Pistachio Crusted Sea Scallops

With Apple Parsnip Puree, Spinach,
In a Horseradish Beet Sauce
Add \$5

Poulet Jambon

Prosciutto Wrapped Chicken Breast
Stuffed with Asparagus & Gouda,
Served with Mashed Potatoes,
In Red Wine Sauce

Pork Chop Paillard

Lightly Breaded and Pan Seared. Topped with
Caramelized Onions and Gruyere Cheese
Served with Mashed Potatoes, String Beans,
Sweet Marsala au Jus

Fresh Fettuccini

With Sautéed Clams
In a Garlic White Wine Sauce

Risotto

Topped with Diced Filet Mignon, Asparagus,
In a Porcini Mushroom Sauce

APPETIZER SELECTIONS

Soup of the Day

Topped with Croutons

Mixed Green Salad

Grilled Asparagus, Roasted Pear,
Goat Cheese, Fig Balsamic Dressing

Salmon Zucchini Pancakes

With Dill, Garlic, and Lemon Yogurt

Chicken Liver Pate

Grilled Toast Points,
Pickled Red Onions

DESSERT SELECTIONS

Fig & Honey Bread Pudding

Profiteroles

Pomegranate Panna Cotta