

**L.I. RESTAURANT WEEK FALL 2018**  
**PRIX FIXE MENU \$29.95**

**ENTREE SELECTIONS**

**Filet of Sole Normand**

Mashed Potatoes, String Beans,  
Diced Shrimp & Mushroom White Wine Sauce

**Walnut Crusted Sea Scallops**

Apple Parsnip Puree, Spinach,  
Horseradish Beet Emulsion

**Add \$5**

**Coq Au Vin**

Half Chicken Stewed In Red Wine  
With Carrots, Green Peas & Mushrooms  
Served with Mashed Potatoes

**Pistachio Crusted Rack of Lamb**

Mashed Potatoes, Spinach, Rosemary Au Jus

**Add \$8**

**Canard a L'Orange**

Half Roasted Duck, Basmati Rice, Julienne  
Vegetables, Sweet & Savory Orange Sauce

**Add \$6**

**Risotto**

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

**APPETIZER SELECTIONS**

**Soup of the Day**

Topped with Croutons

**Mixed Greens Salad**

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

**Escargots**

Garlic Herb Butter

**Duck Loin Skewers**

Vegetable Slaw, Spicy Teriyaki Glaze

**Les Moules**

Steamed Mussels,  
Meuniere or Provencal

**DESSERT SELECTIONS**

**Pumpkin Bread Pudding**

**Profiteroles**

**Red Wine Poached Pear**