

**WELCOME TO LONG ISLAND RESTAURANT WEEK 2014  
PRIX FIXE MENU \$27.95**

**APPETIZER SELECTIONS**

**Soupe du Jour**

**Bistro Salad**

Mixed greens, artichokes, leeks, oven roasted tomatoes, walnuts and goat cheese  
in a balsamic vinaigrette

**Chicken Liver and Foie Gras Mousse**

Served with grilled bread and caramelized onions

**Seafood Cakes**

With vegetable slaw and tartar sauce

**Clams Provencal or Mariniere**

Provencal (garlic,tomato,basil)—Mariniere(garlic,parsley,white wine)

Add \$5.00 Charge

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**MAIN COURSE SELECTIONS**

**Moules et Frites**

Prince Edward's Island Mussels served with French Fries  
Mariniere-garlic, parsley, white wine broth or Provencale-garlic, tomato, basil sauce

**Ravioli Du Jour**

**Sesame Crusted Pan Seared Bluefin Tuna**

Basmati rice and sautéed spinach with soy ginger glaze

Add \$7.00 Charge

**Roasted Chicken Breast**

With sautéed potatoes, julienne of vegetables in a lemon-rosemary sauce

**Beef Bourguignon**

Served with mushrooms, carrots and mashed potatoes

In a Burgundy red wine sauce

**Duck a l'Orange**

Apple parsnip puree and sautéed string beans with orange sauce

Add \$10.00 Charge

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**DESSERT SELECTIONS**

Apple Bread Pudding, Crepes Suzette or Profiteroles

**Beverages and Gratuities Not Included No Substitutions or Split Checks Per Table  
Not Valid With Coupons or any other Discounts**