

**LONG ISLAND RESTAURANT WEEK**  
**(\$29.95 per person)**

**APPETIZER SELECTIONS**

**Soupe du Jour**

Daily cream of vegetable soup

**Persil Salad**

Baby Arugula, artichokes, cucumbers, white beans, ricotta salata cheese with lemon herb vinaigrette

**Duck Confit Roll with Shitake Mushroom**

Over Julienne vegetables port wine reduction glaze.

**Escargot Bourguignon**

In a garlic herb butter 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

**Penne au Gratin**

Asparagus, mushroom, ham and gruyere cheese in a cream sauce

**Grilled Norwegian Salmon**

Wasabi mash potato and sautéed spinach with citrus Bruere blanc

**Coq Au Vin**

Chicken Braised with red Burgundy wine and served with mushroom, carrot and mashed potato.

**Fillet of Sole Meuniere**

Jasmine rice and sautéed broccoli and lemon caper sauce

**Boeuf Bourguignon**

Traditional Beef stew with vegetables and mashed potato in a red wine sauce

**Grilled Baby Lamb Chops**

Roasted Yukon potato and sautéed spinach in a rosemary au jus.

Add \$12.00 Charge

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**DESSERT SELECTIONS**

Apple Tartin, Crepes Suzette or Profiteroles

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