



# LONG ISLAND RESTAURANT WEEK

— 2019 —

Sunday, April 28th through Sunday, May 5th

{ Prix Fixe Dinner including one appetizer, one entrée, and one dessert }

**\$29.95 per person**

Not valid with any other offer. Tax and Gratuity not included.

## APPETIZERS

### SOUP DU JOUR

Vegetable Cream Soup with Gruyere Cheese

### ESCARGOT BOURGUIGNON

In Garlic Herb Butter Sauce

### BISTRO SALAD

Mixed Greens, Roasted Beets, Apple, Pecans, Goat Cheese,  
and Champagne Vinaigrette

### GOAT CHEESE STRUDEL

With Mushrooms and Caramelized Onions,  
served over Baby Arugula with Port Wine Reduction

### BLACK PEPPER CRUSTED YELLOW FIN TUNA

OVER SAUTEED SPINACH WITH SOY GINGER GLAZE

ADD \$5

## DESSERTS

### CREPES SUZETTE

OR

ASSORTED ICE CREAM/SORBET

## ENTRÉES

### FILET OF SOLE MEUNIÈRE

Sautéed in Lemon Caper Sauce, with Jasmine Rice  
and Broccoli

### VEGETABLE RISOTTO

With Mushroom and Asparagus in Truffle Cream Sauce

### MOULES ET FRITES

With Garlic, Parsley, and White Wine or Garlic, Tomato,  
and Basil Sauce

### GRILLED BABY LAMB CHOPS

With Roasted Potatoes, Sauteed Spinach,  
and Rosemary au Jus  
Add \$8

### POULET ROTI

1/2 Roasted Chicken in White Wine Sauce  
with Mashed Potatoes and Julienne Vegetables

### PENNE GRATIN

With Ham and Green Peas in Cream Sauce