

LONG ISLAND RESTAURANT WEEK

Dine-in Only-Close Monday's

\$46 per person +tax

APPETIZER SELECTIONS

Soupe du Jour

Persil Salad

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

Escargot Bourguignon

In a garlic herb butter sauce

Seafood Cake

Romaine lettuce and tartar sauce

Black Pepper Crusted Tuna

Sautéed Spinach and soy-ginger glaze

Add \$7.00 Charge

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 and Mushroom in a truffle cream sauce

Sesame Crusted Pan Seared Bluefin Tuna

Roasted potatoes and sautéed spinach with soy ginger glaze

Add \$10.00 Charge

Coq Au Vin

Braised Chicken with mushrooms, carrots and mashed potatoes in a red wine sauce

Grilled Pork Chop

Sautéed string beans and roasted potatoes with apple brandy sauce

Grilled Baby Lamb Chops

Roasted potatoes and sautéed spinach with rosemary au jus

Add \$12.00 Charge

Filet of Sole Meuniere

Jasmine rice and sautéed broccoli with lemon caper sauce

DESSERT SELECTIONS

Profiteroles or Crepe Suzette or Apple Bread Pudding

Not Valid With Coupons or any other Discounts and Happy Hour