

LONG ISLAND RESTAURANT WEEK

\$28.95 THREE COURSE PRICE FIXED DINNER \$40 WITH PAIRED WINE

SUNDAY, APRIL 23RD - SUNDAY, APRIL 30TH

SATURDAY BEFORE 7PM AND AFTER 9PM.

FIRST COURSE

CRISPY FRIED CALAMARI

SWEET CHILI SAUCE, PEANUTS, APPLES

WINE PAIRING: PINOT GRIGIO, OSVALDO VENETO, ITALY

STEAK YAKITORI

FLAT IRON, PEANUT SAUCE, SESAME

WINE PAIRING: CABERNET SAUVIGNON, CONCANNON CENTRAL COAST CA.

SHRIMP TEMPURA ROLL

BIB LETTUCE, CUCUMBER, EEL SAUCE

WINE PAIRING: SAUVIGNON BLANC, RAPHAEL, NORTH FORK

SALMON AND TUNA SASHIMI (\$5 SUPPLEMENT)

WASABI, GINGER, PONZU

WINE PAIRING: RIESLING, FRIEDRICH-WILHELM KABINETT MOSEL, GERMANY

SECOND COURSE

KOREAN FRIED CHICKEN

MISO MUSTARD, LIME, CORIANDER, ASIAN FRIES

WINE PAIRING: MERLOT, PALMER NORTH FORK, LONG ISLAND

LEMONGRASS BRAISED SHORT RIB

CREAMY HORSERADISH RICE, BABY CARROTS

WINE PAIRING: CABERNET SAUVIGNON, CONCANNON CENTRAL COAST CA.

PAN ROASTED SALMON

BLOOD ORANGE BUERRE BLANC, BABY SPINACH, SLICED ALMONDS

WINE PAIRING: PINOT NOIR, MILLBROOK CENTRAL COAST, CA.

MISO MARINATED FLAT IRON (\$10 SUPPLEMENT)

BROWN SUGAR, RED MISO, CHILI FLAKES, WATERCRESS, ASIAN FRIES

WINE PAIRING: CABERNET SAUVIGNON, VIGILANCE, LAKE COUNTY

THIRD COURSE

LEMON SORBET

NATURAL SHELL, CHANTILLY CREAM

WINE PAIRING: LATE HARVEST TORONTES, TARDIO, MENDOZA

MOLTEN LAVA CAKE

RASPBERRY SAUCE, FRESH BERRIES

WINE PAIRING: FORTIFIED MALBEC, MALAMADO, MENDOZA

RAINBOW COOKIE GELATO

HONEY CONE, CHANTILLY CREAM

WINE PAIRING: MUSCAT, SAMOS, GREECE

TAX AND GRATUITY ARE NOT INCLUDED

*SERVED RAW, UNDER COOKED OR TO YOUR LIKING. EATING THESE ITEMS INCREASES YOUR CHANCE OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.