



# LONG ISLAND RESTAURANT WEEK

SUNDAY, OCTOBER 29TH through SUNDAY, NOVEMBER 5TH

SATURDAY RESERVATIONS BEFORE 7:00 PM AND AFTER 9:30 PM

**\$28.95 THREE COURSE PRICE FIXED MENU**

*\$40 WITH PAIRED WINES*

## STARTERS

**PORK FRIED WONTONS** HOISIN, MISO MUSTARD, MICRO DAIKON, SCALLION

*WINE PAIRING: GRUNER VELTLINER, PRATSCH, AUSTRIA*

**SHRIMP TEMPURA ROLL** BIBB LETTUCE, CUCUMBER, EEL SAUCE

*WINE PAIRING: PINOT GRIGIO, OSVALDO VENETO, ITALY*

**BLACK PEPPER SPARE RIBS** SCALLION, SESAME, BLACK PEPPER SAUCE

*WINE PAIRING: PINOT NOIR, MILLBROOK CENTRAL COAST, CALIFORNIA*

**CRAB CAKE** (*\$8 SUPPLEMENT*) RED CRAB, WATERCRESS & CHARRED TOMATO SALAD, CHIPOTLE AIOLI

*WINE PAIRING: PROSECCO, ZARDETTO BRUT, ITALY*

## MAIN

**LEMONGRASS BRAISED SHORT RIB** HORSERADISH CREAMY RICE, BABY CARROT, PAN SAUCE

*WINE PAIRING: CABERNET SAUVIGNON, CONCANNON, CALIFORNIA*

**PANKO STUFFED CHICKEN** SPINACH, WILD MUSHROOM, ROASTED GARLIC SAUCE, BROWN RICE

*WINE PAIRING: PINOT NOIR, MACMURRAY, CALIFORNIA*

**PAN SEARED BRANZINO** CORIANDER SAKE BROTH, ROASTED FINGERLINGS, ASPARAGUS

*WINE PAIRING: SAUVIGNON BLANC, RAPHAEL, NORTH FORK*

**MONGOLIAN SKIRT STEAK** (*\$10 SUPPLEMENT*) CITRUS TERIYAKI MARINADE, FINGERLINGS, WATERCRESS

*WINE PAIRING: PINOT NOIR, PLOWBUSTER, WILLAMETTE, OREGON*

## DESSERT

**SOFT SERVE GELATO** SEASONAL, CHEF'S CHOICE

*WINE PAIRING: VIDAL ICE WINE, STANDING STONE, FINGER LAKES*

**BROWNIE SUNDAE** VANILLA GELATO, CHOCOLATE SAUCE, CHANTILLY CREAM

*WINE PAIRING: DOW'S, RUBY PORT, PORTUGAL*

**TAX AND GRATUITY ARE NOT INLCUDED.**

\*SERVED RAW, UNDERCOOKED OR TO YOUR LIKING. EATING THESE ITEMS INCREASES YOUR CHANCE OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MANY OF THE DISHES WE SERVE AT MONSOON: STEAK & SUSHI CONTAIN NUTS, SHELLFISH AND/OR GLUTEN. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING. THANK YOU!