



## RESTAURANT WEEK **LUNCH** MENU

*Long Island's Winter 2025 Restaurant Week January 26<sup>th</sup> – February 2<sup>nd</sup>*

**\$24 per person**

### **APPETIZERS**

#### **BUTTERNUT SQUASH SOUP**

Toasted pepitas, crème fraiche

#### **CRISP MOZZARELLA**

Plum tomato sauce

#### **CHICKEN QUESADILLA**

Shredded chicken, jack cheese, spicy aioli

#### **RISOTTO CROQUETTES**

Panko encrusted rice ball, plum tomato sauce

### **MAIN COURSE**

#### **EGGPLANT PARMESAN**

Ricotta, lemon zest, grana Padano, mozzarella, tomato sauce

#### **ROASTED BEET SALAD**

Frisee lettuce, sliced avocado, pickled red onions, radish, blueberries,  
Heirloom tomatoes, orange segments, toasted pepitas,  
whipped feta, maple infused balsamic reduction

#### **BLACKENED SALMON TACOS**

Pickled fennel, cucumber relish, cilantro, roasted tomato salsa, lime cream

#### **CAJUN SHRIMP WRAP**

Avocado, lettuce, tomato, red onion, chipotle aioli, spinach wrap, French fries

#### **PARISIAN BURGER**

Comte cheese, sweet caramelized onions, arugula, dijonnaise, French fries

### **DESSERT**

*\$5 supplement*

#### **CHOCOLATE CHIP COOKIES**

Vanilla whipped cream, powdered sugar

#### **PROFITEROLES**

Vanilla ice cream, chocolate sauce

#### **PISTACHIO CRÈME BRULEE**

#### **WARM CHOCOLATE CAKE**

Vanilla ice cream, strawberry sauce

#### **ICE CREAM OR SORBET**

Chocolate, Vanilla, Raspberry, Black Cherry

*\*No substitutions due to special pricing*

*\*Please inform your server of any food allergies*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*