

LONG ISLAND RESTAURANT WEEK (\$28.95 per person)

APPETIZER SELECTIONS

Soupe du Jour

Persil Salad

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

Seafood Cake

With vegetable slaw and tartar sauce

Escargot Bourguignon

In a garlic herb butter sauce

Clams Provencal or Mariniere

Provencal (garlic, tomato, basil)—Mariniere (garlic, parsley, white wine)

Add \$5.00 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, mushroom, ham and gruyere cheese in a cream sauce

Sesame Crusted Pan Seared Bluefin Tuna

Wasabi mash potato and sautéed escarole with soy ginger glaze

Add \$7.00 Charge

Grilled Chicken Paillard

Over a Waldorf Salad with champagne vinaigrette

Fillet of Sole Meuniere

Jasmine rice and sautéed string beans in a lemon caper sauce

Boeuf Bourguignon

Traditional Beef stew with vegetables and mashed potato in a red wine sauce

Grilled Baby Lamb Chops

Blue cheese potato tart and sautéed spinach in a rosemary au jus.

Add \$10.00 Charge

DESSERT SELECTIONS

Apple Tartin, Crepes Suzette or Profiteroles

**Beverages and Gratuities Not Included No Substitutions or Split Checks
Not Valid With Coupons or any other Discounts**