

# 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

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## 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 spinach 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

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## DESSERT SELECTIONS

Apple Bread Pudding, Crepes Suzette or Profiteroles

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