



Sunday, Nov. 2nd - Sunday, Nov. 9<sup>th</sup> 2014\*

3 course Prix Fixe Dinner \$27.95\*\*

## Starters

### Chicken and Coconut Soup

This silky, aromatic soup combines the Oriental flavors of Thailand in a smooth European-style soup, and the finished dish is complemented by a topping of crisp shallots.

### Coquille St. Jacques

Pronounced “koh-KEE san zhahk”, the word “coquille” is French for “shell”. This is a classic French treatment - poached Peconic Bay scallops, mushrooms & shallots, enrobed in a rich, cream sauce accented with white wine, gratinéed with gruyère & bread crumbs.

### Grilled Duck Sausage with White Bean Ragoût

Tuscan-style bean ragoût with guanciale, garlic, basil & a touch of tomato.

### Shrimp with Cheddar Grits

Our shrimp is lightly dusted with Cajun seasonings, served with mouth-watering grits blended with cheddar cheese.

### Grilled Zesty Calamari

Deliciously different! We all loved these when we taste tested them a few weeks ago. North African-inspired calamari is flavorful and zesty from a smoked paprika-cumin marinade, brightened by fresh lemon zest.

### Southwestern Chili

Pork, hominy (white corn), cilantro, cumin and other spices. Garnished with queso fresco cheese and toasted pumpkin seeds.

### Caesar Salad

## Entrées

### Pan Seared and Roasted Salmon with Confit Potato and Baby Carrots

Oh m’gosh, Diane is completely and madly in love with this dish – beautiful to behold and even better to savor. Our salmon is layered on top of baby spinach over confit potatoes, complemented by a smattering of baby carrots and a delicate fish fumet enhanced with shallots, dry vermouth, fresh herbs, touch of truffle and cream. C’est magnifique!

### Softly herbed, lightly truffled velouté

### Asian Inspired “Bouillabaisse” with Chipotle Aioli

Tantalize your palate with this colorful and delicious fish stew of salmon, tuna, shrimp, P.E.I. mussels, snow peas & tomato concassée in a ginger and saffron-scented lobster broth, finished with a garnish of zesty chipotle aioli.

### Semi-Boneless Roasted Chicken with Tunisian Sauce

Ever-so-slightly-spicy in an exotic sort of way, this flavorful sauce has giant lima beans, chickpeas, red scarlet runner beans, celery, tomato, Swiss chard, & a touch of harissa, a Tunisian condiment with caraway seeds, cumin, garlic and pepper.

### Swiss chard

### Filet Mignon\* with Steak Diane Sauce (\$8 surcharge)

For our updated version of the culinary classic, Steak Diane, we are pan-searing the filet mignon in European butter and serving it with a sauce made from the pan juices, mushrooms, parsley, shallots, mustard and cognac. It is accompanied by the “pièce de resistance”, potato gratin, which was taste-tested by some of us this week and we can attest to its culinary virtues.

### Potato gratin Asparagus

### Braised Short Ribs

Braised with red wine, vegetables and garlic.

### Horseradish mashed potatoes Haricots verts

### Garlic Basil Herbed Pork Porterhouse

### Mashed potatoes Brussel sprouts

## Sweet Indulgences

**Purple Plum Torte** – Warm butter cake with jammy plums creates a magical sweet and sour complexity.

**Pumpkin Cheesecake** - Served with fresh whipped cream and sprinkled with caramelized pumpkin seeds.

**Brownie Sundae with Blackberry Goat Cheese Swirl** - Walnuts and vanilla ice cream garnish.

**Profiteroles** - Cream puffs filled with coffee ice cream and drizzled with chocolate.

**Bread Pudding with Bourbon Sauce** - Topped with Toffee Shards and Whipped Cream.

LI Restaurant Week Menu is served:

Sun 11/02

Mon 11/03 - Thurs 11/06

Fri 11/07 - Sat 11/08

Sun 11/09

4 pm – 8:45 pm

5 pm – 8:45 pm

5 pm – 9:45 pm

Noon – 8:45 pm

\* The SCHK requires us to provide you with this health information: This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions..