

APERITIF BISTRO

LONG ISLAND RESTAURANT WEEK : JANUARY 29TH – FEBRUARY 5TH 2023

THREE COURSE PRICE FIXE MENU

\$44.00

FIRST COURSE

SOUP DU JOUR

OR

ESCARGOT A LA BOURGUIGNONNE

OR

BISTRO SALAD

MIXED GREENS, FRESH FIGS, CANDIED WALNUTS, BLEU CHEESE & CHAMPAGNE VINAIGRETTE

OR

FRENCH ONION & GRUYERE CROSTINI

BOURBON, BACON & CARAMELIZED ONION MARMALADE

OR

SKILLET SHRIMP

GARLIC SPICY BUTTER

SECOND COURSE

MOULES ET FRITES

MARINIERE OR PROVENCALE

OR

FILET MIGNON RAGOUT OVER PAPPARDELLE

DICED FILET MIGNON, ASPARAGUS & CREAMY COGNAC SAUCE

OR

BRAISED BONELESS SHORT RIBS

MASHED POTATOES, MUSHROOMS, CARROTS, PEAS

RED WINE AU JUS

OR

STUFFED CHICKEN BREAST

STUFFED WITH MUSHROOMS, SPINACH & GOAT CHEESE, POTATO CAKE

TRUFFLE AU JUS

OR

VEGETABLE RISOTTO

VEGETABLE RATATOUILLE, GOAT CHEESE & BASIL PESTO

OR

SAUTEED FILET OF SOLE

MUSSELS, LEEKS, BELL PEPPERS, SHALLOTS, BOILED POTATOES & CREAMY PERNOD SAUCE

OR

DUCK A L'ORANGE *

RICE, MIXED VEGETABLES & GRAND MARNIER SAUCE

*ADD \$10

THIRD COURSE

ESPRESSO CHOCOLATE BREAD PUDDING

CARAMEL SAUCE & VANILLA ICE CREAM

OR

MASCARPONE & FRESH BERRIES CONE

PAIRING WINES

WHITE	G/B	RED	G/B
KENTIA ALBARINO	11/30	VACQUEYRAS GRENACHE	11/40
LOUIS LAURENT VOUVRAY	11/30	LESS FITCH PINOT NOIR	11/40

Beverage & Gratuity not included. No Substitutions or Split Checks per table. Not Valid with coupons or any other discounts

*Consuming raw or undercook meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness