# 3-COURSE PRIX FIXE DINNER AVAILABLESUNDAY 4PM-CLOSE|MONDAY-THURSDAY 4-6PM \| 44.95PP 

COURSE ONE

please choose one

* ${ }^{\text {G }}$ Chilled Peconic Gold Oysters

Fennel Mignonette
Clams Al Forno
Cherry Tomato, Fennel, Garlic Bread Crumbs, White Wine Butter
White Bean \& Roasted Garlic Hummus
Raw Vegetables, Olives, Feta, Flatbread
${ }^{G}$ Beet Mosaic
Arugula, Tricolor Baby Beets, Whipped Ricotta,
Candied Pecans, Citrus-Honey Dressing, Aged Balsamic
Tonight's Soup
Preparation Changes Daily

## COURSE TW0

please choose one
Branzino Fillet
Potatoes, Vegetable Succotash, Artichokes, Crispy Prosciutto

* Farm-to-Burger

Half-Pound Burger, Pecan-Smoked Bacon, Fontina Cheese, Herb Mayonnaise, House Fries
${ }^{G}$ Mezzi Rigatoni
Veal Bolognese, Grana Padano, Basil Oil
Wild Boar Meatloaf
Mashed Potatoes, Rainbow Carrots, Onion Rings, Madeira Gravy
Pretzel Crusted Chicken Paillard
Shaved Fennel, Apple and Arugula Salad, Mustard Seed Aioli, Local Hot Honey
${ }^{\text {vg Vegan Red Quinoa \& Chickpea Cakes }}$
Root Vegetable Slaw, Red Pepper Oil

## cOURSE THREE

please choose one
Lemon Mascarpone Cheesecake
Fresh Berry Coulis
Honeycrisp Apple Fritters
Caramel Sauce, Vanilla Bean Gelato
${ }^{G}$ Flourless Chocolate Nutella Cake
Hazelnut Gelato
${ }^{\text {G }}$ Pistachio Tartufo Bomba
Filled with Black Cherry \& Almonds, Chocolate Ganache
${ }^{G}$ Seasonal Sorbet
${ }^{G}$ Seasonal Gelato

## MENU SUBJECT TO CHANGE |NO SHARING OR SUBSTITUTIONS | AVAILABLE FOR PARTIES UP TO SIX GUESTS | PLUS TAX + GRATUITY

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[^0]:    * This menu item can be cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy as not all ingredients are listed on the menu.
    ${ }^{V G}=$ Vegan $\quad{ }^{G}=$ Gluten Friendly (Please ask. We are not a Gluten Free restaurant and cannot ensure cross-contamination will never occur.)

