



SPRING RESTAURANT WEEK

3 Course Pre-Fixe Dinner | \$44.95

— **FIRST COURSE** —

Choose One

Fried Burrata

Arrabiatta, Toasted Baguette, Crispy Basil

Beet Salad

Orange, Walnuts, Bucheron Goat Cheese,
Blood Orange Vinaigrette

Iceberg Wedge Salad

Hard Boiled Egg, Bacon, Tomato, Creamy Blue Cheese Dressing

Sesame Tuna

(+\$2 additional)

Crispy Rice Cake, Sweet Soy, Avocado Wasabi, Scallion

— **SECOND COURSE** —

Choose One

Steak Frites

(+\$4 additional)

8oz Flat Iron, Rosemary Fries, Compound Butter

Pot Of Mussels

(+\$3 additional)

Ndjua, Cherry Peppers, White Wine, Cream, Rosemary Fries

Chicken Shwarma Skewers

Grilled Artichokes, Spinach Rice, Garlic Sauce

Montauk Fluke

Egg Battered, Grilled Artichoke, Roasted Tomatoes,
Linguini, Citrus Reduction

Impossible Bolognese

Classic Preparation, Linguini

— **DESSERT** —

Choose One

Panna Cotta

Vanilla Custard, Blueberry Port Jam

Cast Iron Mixed Berry Crisp

Strawberry, Blueberry, Blackberry, Struesel

Chocolate Lava Cake

Valrohna Chocolate, Whipped Chantilly



MUSIC ★ RESTAURANT ★ PRIVATE EVENTS ★ WINERY

Founder & CEO: Michael Dorf, Executive Chef: Chris Graziose, Winemaker: Travis Van Caster

v: vegetarian vg: vegan gf: gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be cooked to order. Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please alert your server about any serious allergies.

