

3 Course Prix Fixe

\$42

Appetizers

Mesclun Field Greens

Roasted Peppers, Pignoli Nuts, Goat Cheese, Tomatoes, Pancetta, Honey Balsamic

Fresh Mozzarella & Prosciutto

Tomatoes, Roasted Peppers, Basil-Olive Oil

Stuffed Mushrooms

Jumbo-Lump Crabmeat, Chardonnay Beurre Blanc

Eggplant Rollatini

Four Cheeses, Plum Tomato Sauce, Fresh Mozzarella

Little Neck Clams

Posillipo or Brodetto

Ahi Tuna Tartare

Asian Marinade, Toasted Sesame, Mango, Cucumber

Garganelli Con Porcini

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil

Entrées

Pappardelle

Braised Short Ribs, Port Wine Demi Glace, Mascarpone

Organic Scottish Salmon

Lobster Gnoccho, Roasted Mushrooms, Cippollini Onions, Yellow Pepper Coulis, Crisp Basil

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

Pork Chops

Potatoes, Onions, Sweet Cherry Peppers or Hot Cherry Peppers

Chicken Milanese

Lightly Breaded and Topped with Arugula, Tomato and Bermuda Onion Salad

Boneless Short Ribs

Bourbon Sweet Potatos, Chinese Longbeans, King Oyster Mushrooms, Barolo Demi-Glace

Filet Mignon Loin Chops

Mashed Potatoes, Portabello Mushrooms, Peppers, Port-Wine Marsala Demi Glace

NY Strip Steak

Herb Rubbed, Sauteed Broccoli Rabe, Mashed Potatoes (\$10 supplement)

Dover Sole Meuniere

Pan Seared, Grilled Asparagus, Lemon, White Wine (\$14 Supplement)

Desserts

Crème Brulee

Mascarpone Cheesecake

Chocolate Ganache Torte

please no substitutions