

PORT WASHINGTON RESTAURANT WEEK

Dinner Menu \$37⁰⁰*

Choose one item from each category

SMALL PLATES

Mini Charcuterie & Cheese Plate

*Imported & Domestic Sliced Meats and Cheeses, with Fig Jam,
Castelvetrano Olives, Marcona Almonds, and Fresh Fruit*

Burrata Fig Toast

Toasted Crustinis, Fig Jam, Toasted Cashew Dust, Gold Balsamic Reduction, Micro Greens

Market Salad

Tri Color Greens, Shaved Heirloom Vegetables, Italian Vinaigrette

ENTRÉE

Smoked Brisket Burnt Ends

Chunks of Slowly Braised Smoked Brisket, Sliced Baked Sweet Potatoes, Steamed Sweet Mini Corn on the Cob

Seafood & Butternut Squash Ravioli

*Stuffed Butternut Squash Pasta, Sautéed White Shrimp, Bay Scallops, Roasted Plum Tomato,
Parmesan Dust, Lobster Sauce, Crispy Sage Leaf Garnish*

Seared Herb Crusted Chicken

White Truffle Infused Whipped Potatoes, Steamed Broccoli, Herb Au Jus

DESSERT

Rainbow Cookie Cheesecake

*Thin layer of Cheesecake, in the Center of a Three Tier Italian Rainbow Cookie Cake,
Topped with Chocolate Fudge Ganache, Finished with a White Chocolate Sauce Drizzle*

Peanut Butter Explosion Cake

*An explosive combination of fudge brownie, layered in velvety smooth peanut butter mousse,
rich chocolate cake & finished with drizzled chocolate fudge.*