



## **Private Events Prix-Fixe Dinner Menu**

*(Choose 3 items from each category)*

### **Appetizers**

#### **Grilled Shrimp Satay**

*Mango-Jicama Slaw, Tropical Fruit Coulis*

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#### **Arugula, Watermelon and Fennel Salad**

*Grated Midnight Moon Goat Cheese, Mint, Opal Basil*

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#### **Caesar Salad**

*Red and Green Romaine Hearts, Sunny Side Quail Egg, Shrimp-Anchovy Toast*

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#### **Goat Cheese and Beet Ravioli**

*Balsamic-Brown Butter Sauce, Organic Roasted Baby Beets*

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#### **Fresh Soup du Jour**

### **Entrées**

#### **Fresh-Made Organic Tagliatelle Pasta with Shrimp**

*Roasted Cherry Tomatoes, Pistachio-Pesto Broth with Fresh Herbs*

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#### **Pan-Seared Arctic Char**

*Brussels Sprouts and Baby Turnips, Spiced Red Wine Sauce*

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#### **Long Island Line Caught Fluke**

*Fresh Herb Coulis, Bulgur Wheat Salad with Raisins and Smoked Almonds*

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#### **Herb-Roasted Free-Range Chicken Breast**

*Creamed Spinach, Parsnips, Wild Mushrooms*

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#### **Mixed Dried Chile-Rubbed Natural Pork Tenderloin**

*Stone Ground Organic Polenta, Organic Mini Roasted Bell Peppers, Organic Swiss Chard*

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#### **Herb Marinated Grilled Filet Mignon**

*Slow-Roasted Shallots, Broccoli Rabe*

### **Desserts**

#### **Flourless Chocolate Cake**

*Raspberry Sorbet, Vanilla Ice Cream & Chocolate Whipped Cream*

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#### **Cherry Pistachio Cake**

*Pistachio Dacquoise, Cherry Gelée, Vanilla Cream, Pistachio Ice Cream, Cherry Compote*

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#### **Fresh Strawberry Tart**

*Sablé Cookie, Mascarpone Cream & Amaretto ice Cream*

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#### **Trio of Sorbets**

*Fresh Berries*

*Coffee & Tea Included*

*Packages Are Available For Parties Of 12 Or More*

*Phone: 516-877-9352 Fax: 516.739-0537*

*Menus Are Subject To Last Minute Changes*