

HUNTINGTON RESTAURANT WEEK

OCTOBER 9TH-16TH 2011

(SATURDAY TO 7 P.M. ONLY)

3-COURSE PRIX-FIXE \$24.95

Crew

3134 New York Ave. Huntington, NY
(631) 549-3338

First Course

Choice of one

Maryland Crab Cake (\$3 suppl.)

Field Greens, Lemon Caper Emulsion

Cinnamon Spiced Gnocchi

Duck Confit, Cranberry's, Orange Zest

Classic Caesar Salad with Parmesan Cheese

Garlic Crouton

Today's Soup

12 Hour Braised Baby Back Ribs Kentucky Glaze

Prince Edward Island Mussels

Sweet Chili Sauce, Kaffir Lime Leaf, Garlic, Jalapeno

Seared Hudson Valley Foie Gras

Apple Mango Chutney, Port Wine Reduction (\$6 suppl)

Main Course

Choice of one

Seared Shrimp & Scallops

Stir Fry Vegetables, Basmati Rice Spring Rolls, Ginger Beurre Blanc Sauce

French Cut Chicken Breast

Risotto, Haricover, Red Wine Demi Glace

Wild Salmon

Forbidden Black Rice, Baby Spinach, Garlic Aioli

Crescent Farms Duck Breast

Chefs Daily Presentation (\$3. Suppl)

Sesame Crusted Tuna and Tuna Tartare

Asian Slaw, Blue Corn Tortilla, Ginger Hoisen Sauce (\$3 suppl.)

Braised Short Ribs of Beef

Garlic Mashed Potato, Natural Sauce (\$5 suppl)

~Please, No substitutions on this menu! ~

Dessert Course

Choice of one

Lemon Breadpudding

Wild Honey

Warm Chocolate Torte

Citrus Whipped Cream

Apple Tart

Almond Flavored

Dark Chocolate Mousse Filled Crepe

Strawberries, Vanilla Gelato (\$1 suppl)