

HUNTINGTON RESTAURANT WEEK

OCTOBER 9TH-16TH 2011

(SATURDAY TO 7 P.M. ONLY)

3-COURSE PRIX-FIXE \$24.95

red

417 New York Avenue, Huntington NY 11743
(631) 673-0304

First Course

Choice of one

Inspired SOUP OF THE DAY

HARVEST

gorgonzola, crispy bacon, toasted almonds, beets, baby greens, mustard vinaigrette

SICILIAN KISSED CALAMARI

baby calamari sautéed in a spicy tomato sauce with pine nuts, capers & black olives

BURRATA

ricotta stuffed fresh bufala mozzarella, layers of grilled vegetables, house roasted peppers

CARPACCIO CLASSICO

raw organic filet mignon, pounded thin, parmesan, baby arugala & lemon vinaigrette

SHRIMP EMPANADAS

house made avocado mousse & micro greens

Main Course

Choice of one

CHATHAM CODFISH 'OREGANATA'

herbed bread crumb crust, lemon & caper sauce, jasmine rice, market vegetable

ORGANIC CHICKEN CAPRICCIOSA

lightly breaded & pan golden, baby arugala, red onion, tomato, fresh mozzarella

FRESH PAPPARDELLE PASTA

with organic chicken bolognese

SHORT RIB OF BEEF PROVENCAL

grass fed & naturally raised, olive & vegetable red wine glaze, mashed potatoes

RISOTTO

creamy arborio rice dish with wild mushrooms, parmesan & goccia al tartufo nero

BLACK ANGUS SHELL STEAK \$8 supplement

grilled 12 oz. prime shell steak, house fries, gorgonzola – peppercorn sauce

Homemade Dessert

Choice of one

BANANA COCONUT TIRAMISU

ITALIAN RICOTTA CHEESECAKE

FLOURLESS CHOCOLATE CAKE

FRESH BERRIES & SORBET

APPLE PEAR COBBLER ALA MODE

not including tax, gratuity or beverages . no substitutions, take out or sharing