



Fall 2017 Dine Huntington Restaurant Week Menu

Appetizers....

Soup of the Moment

- Baby Kale and Pear Salad** *Dried Cranberries/Roasted Pine Nuts/Red Radish/White Balsamic*
Almost Caesar Salad *Romaine/Radicchio/Lemon-Anchovy Dressing/Garlic Croutons/Reggiano*
Beet Salad *Baby Arugula/Point Reyes Blue Cheese/Pistachios/Citrus Vinaigrette*
Shrimp & Veal Meatballs *Shrimp Fricassee/Smoked Tomato Relish*
P.E.I. Mussels *Thai Red Curry/Coconut/Ginger/Scallions*
BBQ Pulled Pork *Polenta/Grilled Pineapple Salsa/B&B Pickles*

Entrees....

- **Salmon** *Ratatouille/Olive Tapenade/Lemon Scented EVO*
Pan Roasted Monkfish *Ragout of Tomato/White Bean/Chorizo/Red Bell Pepper/Basil*
Penne Rigate *Bolognese/Basil/Reggiano*
Short Ribs *Root Beer Braise/Baby Carrots/Buttermilk Smashed Potatoes/Pickled Onions*
Risotto *Roasted Chicken/Mushrooms/Spinach/Reggiano*
Pork Osso Bucco *Saffron Risotto/Green Beans/Natural Jus*
****Grilled Marinated Skirt Steak** *Smashed Potatoes/Green Beans*

Dessert....

- Flourless Chocolate Espresso Cake** *Caramel/Whipped Cream*
Pumpkin Cheesecake *Vanilla Sauce/Whipped Cream*
Butter Pecan Bread Pudding *Salted Caramel/Whipped Cream*

\$30.00 prix fixe menu

Restaurant Week Wine Specials....\$30.00