

# Valentine's Day

## FOR THE TABLE

crostini with tomato and mozzarella ♥ crab cake with avocado  
hummus with falafel ♥ red snapper cigar

## ➤ APPETIZERS ❧

### SEAFOOD PLATE FOR TWO

*fried calamari, Bluepoint oysters on the half shell, garlic shrimp, tuna tartare with avocado*

### PARPARDELLE WITH SLOW COOKED SHORT RIB

*root vegetables, sheep ricotta*

### LOBSTER RISOTTO

*baby artichoke, chanterelle mushrooms, leeks, Parmigiana Reggiano*

### ALMOND-CRUSTED SEARED SEA SCALLOPS

*cauliflower purée, green harissa*

### PISTACHIO-CRUSTED GOAT CHEESE SALAD

*beets, mushroom, arugula, balsamic vinaigrette*

### MUSHROOM RAVIOLI

*with black truffle cream and shaved parmesan*

## ➤ ENTREES ❧

### NY STRIP STEAK AU POIVRE

*creamed spinach, fries*

### BOUILLABAISSE

*shrimp, scallops, clams, mussels, red snapper, potato, in spicy shellfish broth*

### RACK OF LAMB

*with truffled mashed potato, baby carrots, swiss chard, rosemary jus*

### BRANZINO

*with farro risotto, swiss chard, baby vegetables, crispy leeks, roasted tomato vinaigrette*

### LONG ISLAND DUCK

*potato gratin, baby beets and carrots, orange honey ginger glaze*

### COUSCOUS ROYALE

*lamb, chicken, Merguez, vegetables, chick peas, cooked in boullion over couscous*

### VEGETARIAN RICOTTA GNOCCHI

*with kale and chick peas, farro, mashed sweet potato, brussel sprouts, mushrooms*

## ➤ DESSERTS ❧

### A SELECTION FROM OUR DESSERTS

### CHOCOLATE STRAWBERRIES

# \$68

Please call for reservations: (917) 262-0827

# mémé