



# thyme

## Autumn 2014 Long Island Restaurant Week Menu

**\$27.95**

- November 2<sup>th</sup> thru November 9<sup>th</sup> 2014 -

### STARTERS

**LOBSTER-CORN CHOWDER\*** +2 or **BUTTERNUT SQUASH SOUP**

**ORGANIC AUTUMN GREENS**

*Grape Tomatoes & Champagne-Walnut Vinaigrette*

**WARM BRUSSELS SPROUT CEASAR SALAD**

*Shaved Brussels Sprout, Crispy Parmesan Toast*

**FUJI APPLE & ENDIVE SALAD\*** +2

*Shaved Stilton Cheese, Candied Walnuts, Cranberries & Cider Vinaigrette*

**POINT JUDITH CRISPY CALAMARI**

*Baby Arugula, Peach Sweet Chili Vinaigrette*

**CRISPY JUMBO LUMP CRAB CAKE\*** +3

*Jicama & Apple Slaw, Chipotle Aioli*

**BARBEQUED DUCK**

*Crispy Polenta, Baby Arugula, Cranberry Pecan Chutney*

**PRINCE EDWARD ISLAND MUSSELS**

*White Wine Fresh Herb Broth, Garlic Croustade*

**BUTTERNUT SQUASH RAVIOLI**

*Sage Buerre Noisette, Pignoli Nuts*

### ENTREES

**PAN-ROASTED CHICKEN**

*Tri Color Potato, Swiss Chard, Roasted Corn Puree*

**SEARED SEA SCALLOPS & GRILLED JUMBO SHRIMP\*** +6

*Parsnip Puree, Grilled Asparagus & Saba Drizzle*

**HOMEMADE PAPERDELLE**

*Slow-Braised Short Rib Ragout, Roasted Vegetable Ratatouille, Shaved Parmesan*

**SLOW BRAISED LAMB SHANK**

*Creamy Polenta, Roasted Root Vegetables, Natural Jus*

**LONG ISLAND DUCK BREAST\*** +7

*Caramelized Pear, Baby Spinach, Pine Nuts, Cassis Demi-Glace*

**HOMEMADE CAVATELLI**

*Oven-Dried Tomatoes, Spinach, Fresh Ricotta, Basil-Pesto*

**SEARED FILET OF SALMON**

*Butternut Squash Risotto, Pumpkin Sage*

**WOOD FIRED DOUBLE-CUT PORK CHOP\*** +3

*Oven Roasted Sweet Potato Mash, Sautéed Kale, Red Wine Reduction*

### DESSERTS

**Banana Bread Pudding    Chocolate Truffle Torte    Crème Caramel    Caramelized Apple Tart**

\*Denotes Supplement – Sorry, No Sharing or Substitutions Please – 20% Gratuity added to parties of 8 or more