



Restaurant Week ~ January 25<sup>th</sup> to February 7<sup>th</sup>, 2010

## Appetizers

**New England Clam and Sweet Potato Chowder**

Manilla Clams & Pancetta

or

**Grilled Hearts of Palm Salad**

Shaved Fennel, Baby Arugula, Blood Orange Vinaigrette

or

**Caesar Salad**

Hearts of Romaine, Parmesan-Peppercorn Dressing, White Anchovy, Reggiano

## Entrees

**Scallops "Saltimbocca"**

Braised Escarole, Roasted Fingerling Potatoes, Marsala Wine

or

**Herb Butter Basted Chicken**

Truffle Scented Bread Pudding, Wilted Greens, Poultry-Mushroom Jus

or

**Grilled Hanger Steak**

Goat Cheese Mac, Braising Greens & Sauce Bordelaise

## Dessert

**Crème Brulee**

or

**Chocolate Gateau**

*David Salony, Corporate Culinary Director & Rory O'Farrell, Executive Chef*

Forty Fourth Drive & The East River, Long Island City  
(718) 482-0033