

THE Preston HOUSE

EAST END RESTAURANT WEEK

March 31 – April 7

3-Course Prix Fixe \$29.95

STARTERS

(Choice of)

CRISPY ARTICHOKE HEARTS

sliced almonds, sunflower sprouts, romanesco sauce

CLAMS CASINO

local top neck clams, gremolata, smoked pepper butter

SIMPLE FARMER LETTUCES

cucumbers, cherry heirloom tomatoes, rosé vinaigrette

CHILI VERDE MUSSELS

jalapeños, herbaceous fennel broth, garlicky crostini

MARKET SOUP

chef's market inspired creation

MAINS

(Choice of)

GRILLED ORGANIC CHICKEN PAILLARD

gorgonzola polenta, lemon spinach, shallot jus

CREAMY PESTO BOMBOLOTTI

roasted peppers, basil puree, toasted pine nuts

FISHERMAN'S SEAFOOD POT

mussels, clams, daily catch, fregula, tomato saffron broth

PRIME BEEF MEATLOAF

caramelized onion gravy, smashed potatoes, today's greens

PRESTON HOUSE DAILY THEME*

weekly featured special

DESSERTS

(Choice of)

TRIPLE CHOCOLATE FUDGE BROWNIE

candied popcorn, buttermilk ice cream

HOUSE MADE NIGHTLY DESSERT SPECIAL

TODAY'S SELECTION OF ICE CREAM OR SORBET

(one scoop of either one)

ask about our featured Long Island wine specials

first bread basket is complimentary, additional baskets 3

Parties of 6 or more are subject to an 18% gratuity.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*