

*"I know it's been a little quiet out there,
with everyone back to school and the challenging economy.
All I hear is local, local, local. Why not feature a local theme
on a weeknight with a prix fixe menu and a glass of Long Island wine?!"*

Shed Lerman



Celebrate Long Island

APPETIZERS

*Long Island Little Neck Clams
On The Half Shell*

SALADS

*Cutchogue Field Greens
Herbed Catapano Farm Goat Cheese,
Sliced Sagaponack Strawberries
Candied Pecans, Plum Vinaigrette*

*Mattituck "Flora" Tomatoes
Fresh Mozzarella, Extra Virgin Olive Oil,
12-Year-Old Balsamic Vinegar, Local Basil*

*Satur Farms Rocket Salad
Wild Rocket Arugula, Shaved Parmesan,*

*Pike Farm Heirloom Tomatoes
(Sagaponack)*

Sunflower Tomatoes

*Parppadelle Salad
Basil & Arugula
from Philip Schmitt Farms in Riverhead
Extra Virgin Olive Oil, Toasted
Pine Nuts, Lemon Zest*

DESSERTS

*Junior's New York Cheesecake
With fresh cream & Sagaponack strawberries*

*Briermere Farms Peach Melba
(Riverhead)*

ENTREES

*Cilantro Pesto Grilled WB
Stockyard Chicken
With Basil from Deer Run Farms
in Brookhaven*

Long Island Crescent Duck

*Grilled Montauk Mako
With Wasabi Vinaigrette*

*Northern Quarter Riverhead
Bison Burger*

*Ragout of Latham Farm
Local Rooted Vegetables
(Orient Point)*

Local Tuna

Local Striped Bass

Local Squid

Local Flounder

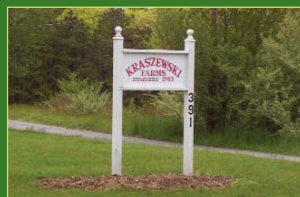
Rottcamp's Fox Hollow Corn

LONG ISLAND WINES

Jamesport Merlot

Martha Clara Pinot Grigio

Featured Farm:



**KRASZEWSKI FARMS
WOOD ROAD
SOUTHAMPTON, NY**

CONTACT YOUR SALES CONSULTANT FOR MORE LOCAL IDEAS

J. KINGS
Food Service Professionals, Inc.

To download this menu, go to www.jkings.com

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