

SAMPLE MENU, SUBJECT TO CHANGE (December 2016)

Appetizers

Oysters on the Half Shell*
Hog's Neck Bay, North Fork of Long Island 18.
Rice Wine Vinegar, Togarashi, Scallion, Cucumber

Spicy Montauk Fluke Tartare*
Hijiki, Wasabi Tobiko, Radish, Cucumber 20.

Autumn Salad of Beet, Fennel, and Apple
Preserved Cherries, Mint, Banyuls Dressing, Hazelnuts 16.

Shaved Brussels Sprouts and Tri-Color Cauliflower Salad
Radicchio, Parmesan, Bacon, Local Egg Aioli 16.

Wild Mushroom Soup
Oreganata Bread Crumbs 14.

Seared Hudson Valley Foie Gras
Local Jonagold Apples, 12 Year Balsamic, Thai Basil 24.

Cheese Selections \$9 each

Served with Local Apple Compote, East End Honey & Crostini

Mary Quicke's Goat Cheddar
Goat's Milk (Devon, England)

Grubb Family 'Cashel Blue'
Cow's Milk (Cty Tipperary, Ireland)

Neal's Yard Dairy 'Gubbeen'
Cow's Milk (Cork Cty, Ireland)

Catapano 'Sundancer'
Sheep's Milk (North Fork, Long Island)

Caerphilly
Cow's Milk (Wales, UK)



Entrées

Marinated Atlantic Swordfish
Charred Broccoli, Fingerlings, Cubanelle Pepper and Marcona Almond Romesco 38.

Roasted Scottish Salmon
Japanese Sweet Potato, Bok Choy and 'Umami' Beurre Blanc 38.

Roasted Natural Chicken
Amber Waves Wheatberries, Roasted Mushrooms and Corn 35.

Rohan Duck Breast
Spiced Butternut Squash, Napa Cabbage & Raphael 'Portico' Sauce 38.

Dry Rubbed Berkshire Pork Filet
Fregola Sarda, Dried Fruits, Roasted Brussels Sprouts, Red Walnut Pesto 35.

Slow Braised Beef Short Rib
Winter Truffle Risotto & Local Kale 40.

Sides \$9 each

Sautéed Spinach
Charred Broccoli

Bok Choy
Mushrooms

Mashed Potatoes
Brussels Sprouts

Executive Chef Michael Rozzi

**These items may be cooked to your liking.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions **Please advise your server of any food allergies prior to ordering**



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