



November 4th-November 11th
 \$29.95pp + tax & gratuity

first course (choose one)

seasonal soup

puree of caramelized vidalia onion & porter soup *gf*
 jalapeno & gruyere cheese stuffed profiterole, chive oil drizzle

caesar salad

romaine, shaved pecorino romano cheese, smoky parmesan croutons, lemon-garlic dressing

organic field greens salad *gf*

local apples, pickled fennel, roasted butternut squash, crumbled goat cheese, toasted pumpkin seeds, apple cider vinaigrette

roasted beet salad *gf*

baby arugula, potato gaufrettes, cucumber relish, cumin yogurt, harissa drizzle, sherry vinaigrette

all-natural chicken, aged cheddar & sweet potato wontons

cilantro-sweet chili dipping sauce

grilled gulf shrimp *gf*

+ \$6

roasted cauliflower & garlic puree, crispy chorizo, citrus pesto, tempura crunch

maplebrook farm burrata

+ \$4

herb toasted baguette, roasted tomato jam & aged balsamic drizzle

<u>side orders</u>	
sautéed brussel sprouts \$9 dried cranberries, toasted pumpkin seeds	warm pretzel sticks \$10 whole grain honey mustard add sage, cheddar & porter sauce +\$5
baby bok choy w/ponzu \$9	housemade macaroni & cheese \$9 add house cured bacon +\$4 add short ribs +\$5 add truffle +\$3
parmesan truffle fries \$10 roasted garlic aioli	

Fresh produce and ingredients, arriving daily from regional purveyors and artisans, are the focus of our seasonal menus. Fifth Season menus may change based on the availability of specific seasonal ingredients. We select and hand-cut our all natural, grass-fed meats. Most of our fish are line caught. All seafood availability is subject to seasonal weather and fishing conditions.

meat & fish

*crescent farm, long island
 ozark mountain co-op, missouri
 crystal valley farm, indiana
 snake river farms, idaho*

*la quercia, iowa
 braun, long island
 brandt beef, california
 point judith, rhode island*

produce/dairy/artisan cheeses

*satur farms, long island
 niegocki farm, long island
 c'est cheese, port jefferson*

***gf*= items made without gluten *df*= items made without dairy**

*please note that we take special care in preparing dishes without gluten, however we do not have a gluten-free kitchen

*these items may be cooked to your liking and according to suffolk county law, we must inform you that consuming raw/undercooked foods increases your risk of food-borne illnesses, especially if you have certain medical conditions.



second course (choose one)

roasted crystal valley farm all-natural frenched chicken breast *gf*
roasted cauliflower & fingerling potato hash, sautéed spinach, rosemary & lemon pan sauce

pan seared scottish salmon
warm soba noodles, kale & cucumber slaw, yuzu beurre blanc

seasonal vegetarian
seasonal accompaniments

housemade potato gnocchi
brussel sprouts, caramelized onion, dried cranberries,
navel orange, pumpkin & sage cream sauce, pecorino romano cheese

***snake river farms kobe beef burger**
lettuce, red onion, pickle, toasted potato bun, house-cut fries
american, cheddar, swiss, or crumbled blue cheese

cabernet sauvignon braised brandt farm short rib stew *gf* + \$8
chive mashed potatoes, carrots, pearl onions & mushrooms, gremolata

***oven roasted brandt farm all-natural filet mignon** + \$16
roasted butternut squash strudel, grilled broccoli, housemade five onion butter

pan seared crescent farm duck breast *gf* + \$6
sautéed brussel sprouts, roasted sweet potato purée, spiced local apple compote

pan seared seasonal fish *gf* + \$5
celery root purée, sautéed baby bok choy, mushroom & rosemary reduction

third course (choose one)

flourless chocolate cake *gf*
amarena cherries, navel orange reduction, dark chocolate ganache drizzle, sweet cream

pumpkin cheesecake *gf*
toasted gingerbread cake, cranberry puree, toasted pumpkin seeds, sweet cream

local apple strudel
vanilla bean gelato, salted caramel drizzle, spiced toasted walnuts

seasonal gelato duo

seasonal sorbet duo *gf, df*

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Before placing your order, please inform your server of any food allergies in your group