



April 28th- May 5th
 \$29.95pp + tax + gratuity

first course (choose one)

seasonal soup

puree of carrot, ginger & coconut soup *gf, df, V*

toasted sesame seeds, chive oil drizzle

caesar salad

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

field greens salad *gf, df, V*

radishes, carrots, cucumbers, snow peas, toasted almonds, miso vinaigrette

local burrata *gf*

fried green tomato, grilled artisan pepperoni, citrus & herb gremolata,
 aged balsamic drizzle

berkshire pork & cotija cheese wontons

apricot-sweet chili dipping sauce

braised point judith calamari

+\$5

meyer lemon, garlic, capers, spinach, grilled baguette

for the table

fried local clams *df* herb remoulade dipping sauce **\$12.50**

sauteed baby bok choy *gf, df* **\$9**

grilled asparagus *gf, df* **\$9**

warm pretzel sticks honey-whole grain mustard **\$10.50**
 add chipotle, cheddar & red ale dipping sauce **\$5**

natural cut fries **\$9**

parmesan-truffle fries roasted garlic aioli **\$11.50**

housemade macaroni & cheese **\$10.50**

add braised short ribs **\$5** add house cured bacon **\$4** add truffle **\$3**

**can be prepared gluten free using brown rice penne pasta*

Fresh produce and ingredients, arriving daily from regional purveyors and artisans, are the focus of our seasonal menus.

meats & fish

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

*olli, virginia
 braun, long island
 sea to table*

produce & artisan cheeses

*satur farm, long island
 koppert cress, long island
 goodale farm, long island
 maplebrook farm, vermont*

gf- gluten free df- dairy free V-vegan

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



second course (choose one)

roasted crystal valley farm all natural frenched chicken breast *gf*

roasted garlic & pecorino romano polenta cake, sautéed zucchini, shallot & sherry pan sauce

pan seared new york steelhead salmon *gf*

celery root puree, sautéed snow peas, naval orange reduction

seasonal vegetarian

seasonal accompaniment

housemade potato gnocchi

mushrooms, asparagus, peas, caramelized onion, parmesan cheese meyer lemon & tarragon cream sauce

***snake river farms kobe beef burger**

lettuce, red onion, pickle, toasted potato bun, house-cut fries
choose one: american, cheddar, swiss, mozzarella or crumbled blue cheese

pan seared seasonal fish *gf*

potatoes anna, baby bok choy, soy & ginger butter sauce

+\$5

pan seared crescent farm duck breast

shallot and herb farro, sautéed spinach, rhubarb gastrique, spiced duck cracklings

+\$6

cabernet sauvignon braised brandt farm short ribs *gf*

herb mashed potatoes, braised carrots, crispy red onion, chive oil drizzle

+\$8

***oven roasted brandt farm all-natural filet mignon** *gf, df*

truffled fingerling potato hash, grilled asparagus, mushroom demi-glace

+\$16

third course (choose one)

flourless chocolate cake *gf*

potato chip & peanut crunch, profiterole, chipotle crème anglaise, salted caramel drizzle, sweet cream

vanilla bean cheesecake *gf*

amarena cherries, shortbread crumble, dark chocolate ganache drizzle

toasted almond cake *gf, df, V*

coconut-lime pastry cream, apricot puree, basil-macerated strawberries

seasonal gelato duo *gf*

seasonal sorbet duo *gf, df*

*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.

*please inform your server if anyone in your group has any allergies or dietary restrictions prior to ordering