



Long Island Restaurant Week | January 29th - February 5th, 2023\*

(\*Not available Saturday after 7pm)

DINNER PRIX FIXE MENU \$44

## APPETIZERS

Add an Herbed Popover with roasted garlic-brown sugar butter +3

### Harvest Squash Bisque

local assorted squash, pumpernickel granola, smoked maple, curried crème fraîche

### Berkshire Pork Belly

fennel and sprout slaw, peanuts, bacon aioli, soy mustard caramel

### Mussels Vadouvan

ginger curry cider broth, soft herbs, grilled bread

### Crispy Brussels Sprouts

maple aioli, brown sugar bacon

### Lamb Lollochops +5

Brussels sprouts, balsamic, smoked hazelnut, Danish blue cheese, cranberry, fig mustard reductio

## ADD A SALAD

### Parlato Kale +10

curly kale, Savoy cabbage, herb-marinated tomatoes, Thai peanut vinaigrette, Parmigiano Reggiano, roasted peanuts

### Steakhouse Caesar +9

romaine, horseradish Caesar dressing, gremolata, lemon pepper oil, Parmigiano Reggiano

### WHB Wedge +9

baby iceberg, sugared bacon, herb-marinated tomatoes, Danish blue cheese dressing, lemon espelette vinaigrette

## CHEF'S CREATIONS

### Faroe Island Salmon

golden pomme purée, foraged wild mushrooms, curly kale, red peppers, black truffle cream

### Duck Confit Tagliatelle

brandied mushrooms, organic green kale, cranberry, duck velouté, cracklings, parmesan

### Almond Crusted Flounder

haricot vert, sweet potato, rum glazed banana, citrus beurre blanc

### Delicata Squash

squash risotto, curly kale, cranberries, spiced nut medley, balsamic reduction, Reggiano crisp

### Red Dragon Burger\*

8oz Certified Angus Beef®, arugula, fried pickled shallots, tomato bacon jam, maple aioli, mustard and ale cheddar, pomme frites

### Berkshire Pork Chop +5

Red Dragon cheddar, whipped sweet potato, winter squash, spiced pecan, espagnole sauce

### Filet Mignon\* +15

steakhouse style creamed greens, golden pomme purée, blue cheese churro, espagnole sauce

### Fauna's Signature Chicken +7pp serves two

fully deboned whole organic chicken, roasted garlic, charred lemon, French pressed poultry glacé, choice of two sides

## DESSERTS

### Apple Cider Zeppoles

ginger cinnamon dust, Cortland apple, salted bourbon caramel

### Paco's Warm Pecan Pie

Callebaut chocolate, coconut Oreo crust, bourbon brown sugar ice cream, caramel

### Meyer Lemon Cheesecake

graham cracker crust, candied almond, orgeat strawberry coulis

### Fauna Drunken Affogato +4

Frangelico & Baileys, house-made vanilla ice cream, shot of espresso, zeppole

#### HAPPY HOUR

Monday through Friday  
4pm-6pm

#### BRUNCH

Saturday & Sunday  
11:30am-3pm

#### FAUNA PRIX FIXE

Monday through Thursday  
4pm-6pm

OPEN ALL YEAR

6 Parlato Drive, Westhampton Beach, NY 11978 | 631. 288.3500 | faunawhb.com

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