

Bridgehampton Inn Restaurant

Chef Alejandro Osorio

Before placing your order, please inform your server if a person in your party has a food allergy.

Restaurant Week Menu

To Start

French Onion Soup

Porcini & Lobster Gnocchi, with Sauce Americaine and Burgundy Truffles

Coquille Saint-Jacques

Endive & Asian Pear Salad with Roquefort, Toasted Walnuts, and a Mustard Vinaigrette

Fresh Crab Roll with Granny Smith Apples and a Coconut and Macadamia Emulsion

Fricassee of Peconic Gold Oysters & Lobster Mushrooms in a Chardonnay Cream Sauce +8

*Toro Tuna Tartare with Potato Crisps and Caviar +8

Side Dishes

Fried Artichokes 14-

Roasted Cauliflower with Pistachio 14-

Roasted Beets with Orange Segments and a Goat Cheese Mousse 14-

Rock Shrimp Tempura 14-

French Fries 14-

House-made Corn Bread 12-

To Follow

Provençal Bouillabaisse with Mussels, Shrimp, and Striped Bass

Fresh Rigatoni with Grilled Organic Chicken Breast, Pink Muscat Grapes, and a Gorgonzola Sauce

Braised Veal Cheeks with Roasted Baby Carrots, Caramelized Pearl Onions, and Ginger Basmati Rice

*Calves Liver with Sauteed Vidalia Onions and Forest Mushrooms

Moullard Duck Breast with Celery Root Puree, Roasted Baby Carrots, and an Armagnac Chocolate Sauce +14

*Herb Crusted Rack of Lamb with Roasted New Potatoes, Broccolini, and a Black Garlic Jus +14

*Denver Leg Venison with Roasted New Potatoes, Creamed Spinach, and a Juniper Berry Jus +14

Dessert

Profiteroles with Vanilla Ice Cream

Basque Cheesecake

Crème Brûlée

*These items are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.