

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 \$46 3 Courses

To Start

French Onion Soup with a Gruyère Gratin and
Sourdough Croutons

Duck Bolognese with Potato Gnocchi and Melted
Fontina Cheese

Top Neck Clams in a Chorizo Broth with Tarbais Beans
and Broccolini

Escargot with Garlic & Parsley +6

Endive Salad with Asian Pears, Roquefort Cheese and a
Hazelnut Vinaigrette

Jumbo Lump Crab Au Gratin +8

*Tuna Tartar with Potato Crisps and Wasabi Caviar +8

Foie Gras Torchon with Seckel Pear and Brioche Bread
+16

Side Dishes

Corn Bread \$ 12

Focaccia Bread \$ 12

Roasted Cauliflower with a Pistachio Cream \$14

Fried Artichokes with Garlic and Espelette Aioli \$ 14

Roasted Brussels Sprouts \$ 14

Crispy French Fries \$14

To Follow

Local Flounder ala Provençal with Sautéed Spinach, Leek
Fondue, and a Cauliflower Purée

Coq Au Vin with Roasted Baby Carrots, Caramelized
Pearl Onions and a Potato Purée

Pork Porterhouse with Sautéed Haricot Vert, Truffle
Potato Purée, and a Peppercorn Sauce

Tagliatelle Pasta with Chestnuts and a Creamy
Mushroom Sauce

Veal Schnitzel with Tomato and Ricotta Salata Cheese
Bruschetta

*Moullard Duck Breast with Sautéed Asparagus, Celery
Root Purée, and a Gastrique Reduction. +14

Dessert

Apple Strudel with Vanilla Ice Cream

Tapioca with Coconut and Caramelized Bananas

Chocolate Panna Cotta with a Sour Cherry Sauce

Pumpkin Pie

*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.