

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

Escargot with Garlic & Parsley +6

Organic Beet, Watercress, and Arugula Salad, with
Orange Segments, Parmigiano Reggiano, and Toasted
Walnuts

Crispy Calamari & Platinum Blonde Frisee Salad, with
Organic Cherry Tomatoes and a Miso Vinaigrette

*Tuna Tartar with Potato Crisps and Wasabi Caviar +8

Seared Foie Gras with Crispy Polenta, Fig Preserves, and
a Verjus Sauce +12

Side Dishes

Corn Bread \$ 12

Focaccia Bread \$ 12

Blue Crab au Gratin \$24

Sauteed French Beans & Shiitake Mushrooms \$14

Roasted Cauliflower with a Pistachio Cream \$14

Fried Artichokes with a Garlic and Espelette Aioli \$ 14

Shishito Peppers \$14

Crispy French Fries \$14

To Follow

Local Flounder ala Provençal with Sautéed Spinach a
Cauliflower Purée

Squid Ink Spaghetti with Tiger Shrimp and a Cherry
Tomato Sauce

Chicken Fricassee with Potato Purée and a Garlic
Mushroom Sauce

Berkshire Pork Guanciale with Creamy Polenta, Shiitake
Mushrooms, Roasted Carrots, and a Wild Oregano Jus

Wagyu Short Ribs with Roasted Brussels Sprouts and a
Truffled Potato Purée

*Steak au Poivre +18

Dessert

Basque Cheesecake with Amarena Black Cherries

Hazelnut Panna Cotta with a Chocolate Ganache

Rice Pudding with Sultanas and Plum Preserves

Strawberries with Mascarpone Cream

*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.