

# 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

White Asparagus Velouté with Chervil Crème

Escargot in Pastry with a Forest Mushroom Ragu

Meatballs with Tarbais Beans, Chorizo, and Braised Escarole

Watercress & Spinach Salad with Strawberries, Toasted Pine Nuts, Parmesan, Prosciutto, and Aged Balsamic

Potato Gnocchi with English Peas, Ramps, Morel Mushrooms, and a Comté Emulsion

Seared Foie Gras with Jamon Serrano, Fig Preserves, and a Verjus Sauce +16

\*Napoleon of Langoustine and Crisp Potatoes, with Fennel and Capers +8

### Side Dishes

Fried Artichokes with Garlic Aioli 14-

Roasted Cauliflower with a Pistachio Cream Sauce 14-

French Fries 14-

House-made Corn Bread 12-

### To Follow

Local Fluke with Celery Root Puree, Artichokes, Baby Thumbelina Carrots, Turnips, and a Green Peppercorn Beurre Blanc

\*Pork Porterhouse with Potatoes au Gratin, Brocolini, and a Black Truffle Sauce

Braised Rabbit with Creamy Polenta, Roasted Carrots, and a Calabrian Oregano Jus

Weiner Schnitzel with Tomato Bruschetta and Ricotta Salata

Fresh Spaghetti with Langoustines, Cherry Tomatoes, Zucchini, and a Basil Pesto

Eggplant Lasagna with Pomodoro Sauce

Moullard Duck Breast with Sautéed Asparagus, Cauliflower Purée, and a Kumquat Jus +14

\*Steak au Poivre +18

### Dessert

Chocolate Panna Cotta with Rhubarb Sauce

Tapioca with Coconut Jam and Caramelized Rum Bananas

Ricotta Fritters with Blackberry Sauce

Vanilla & Coconut Pods with Dulce de Leche

\*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.