

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

- White Asparagus Velouté and Chervil Crème Fraîche
- Potato Gnocchi and Langoustines with Peas, Leek Fondue, and a Piñón and Pistachio Pesto
- Top Neck Clams in a Chorizo Broth with Tarbais Beans and Broccolini
- Little Gem Salad with a Parmesan Dressing and Crispy Anchovies
- Platinum Blonde Frisée Salad with Crispy Calamari
- Baby Pork Ribs with an Apple Cider Sauce and Asian Coleslaw +8
- *Tuna Tartar with Potato Crisps and Wasabi Caviar +8
- Foie Gras Torchon with Fig Preserves and Brioche Bread +16

To Share

- Corn Bread \$ 12
- Focaccia Bread \$ 12
- Roasted Cauliflower with a Pistachio Cream \$14
- Fried Artichokes with a Garlic and Espelette Aioli \$ 14
- Jumbo Shrimp Cocktail, 4 Pieces \$26
- Guacamole and Tostadas \$26
- *Local Oysters, ½ Dozen \$26
- Crispy French Fries \$14

To Follow

- Local Flounder ala Provençal with Sautéed Spinach, Shiitake Mushrooms, and Roasted Fingerling Potatoes
- Coq Au Vin with Roasted Baby Carrots, Mushrooms, and a Potato Purée
- Iberian Duroc Côte de Porc with Roasted New Potatoes, Broccolini, and a Sauce Périgourdine
- Fresh Conchiglie Pasta with Duck Bolognese, Cherries, and Fresh Ricotta
- Beef Bourguignon with Pearl Onions and a Potato Purée
- *Moullard Duck Breast with Sautéed Asparagus, Celery Root Purée, and a Gastrique Reduction. +18
- *Steak au Poivre +18

Dessert

- Strawberries Romanoff
- Key Lime Pie
- Vanilla Crème Brûlée
- Pistachio Tiramisu

*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.