



PRIX FIXE

LONG ISLAND RESTAURANT WEEK

November 2nd- November 9th

DINNER PRIX FIXE MENU \$46

APPETIZERS

CRISPY BRUSSELS SPROUTS ^{GF, V+}
Dijon ponzu, caramelized onions

CLAM CHOWDER ^{Hampton's favorite}

BUTTERNUT WHIPPED FETA ^{G, V}
pumpkin seeds, basil oil, smoked paprika, micro basil, pita

JUMBO BUFFALO SHRIMP ^G
Danish blue cheese, chives

CHILI RUBBED LAMB CHOP ⁺³
honey nut squash purée, crumbled feta, mint chimichurri, chili oil

CHEF'S CREATIONS

ROASTED CAULIFLOWER ^{GF, V+}
spicy romesco, lemon Aleppo vinaigrette, nut medley, crispy caper gremolata

GRILLED SALMON ^{*GF}
roasted delicata squash, wild mushrooms, blistered tomatoes, truffle mushroom velouté, pepitas, chive

CHICKEN COQ AU VIN ^{GF}
roisserie chicken, wild mushrooms, roasted parsnips, carrots, pearl onions

SEARED DIVER SCALLOPS ^{*GF} +10
maple risotto, roasted beets, brown sage butter, spiced nut medley

NEW YORK STRIP* 14oz +15
Certified Angus Beef®, loaded baked potato

ADD A SALAD

CLASSIC CAESAR ^G +11
romaine hearts, aged Reggiano, cornbread crumble

THE WEDGE ^G +12
Boston lettuce, tomatoes, red onions, sugared bacon, crouton crumbs, Danish blue cheese

NORTH FORK ^{GF} +13
Brussels sprout leaves, dried berries, manchego cheese, macadamia nuts, sugared bacon, lemon mustard vinaigrette

DESSERTS

ESPRESSO CHEESECAKE
chocolate ganache, whipped cream & shaved chocolate

SORBET ^V
house-made selection

COOKIE À LA MODE ^V
warm chocolate chip cookie, French vanilla ice cream, caramel sauce

G = Gluten Friendly | GF = Gluten Free | V = Vegetarian | V+ = Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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