



Long Island Restaurant Week

January 25th - February 1st, 2026

3-COURSE DINNER PRIX FIXE MENU \$46

APPETIZERS

Add a Herbed Popover with roasted garlic brown sugar butter +3

Red Kuri Squash Bisque ^{G, V}
curry-spiced fried leeks, sage oil

Parlato Kale ^{GF}
green curly kale, Savoy cabbage, herb-marinated tomatoes, Thai peanut vinaigrette, Parmigiano Reggiano, roasted peanuts

Classic Caesar ^G
romaine hearts, horseradish Caesar dressing, gremolata, lemon pepper oil, Parmigiano Reggiano

Wild Mushroom Pâté ^{G, V}
caramelized shallot, pickled mustard seed, petite Peppadew, crostini, truffle

Lobster Brie Fondue
butter-poached lobster, house-made crostini, soft herbs

Berkshire Pork Belly ^{GF}
fennel and sprout slaw, peanuts, bacon aioli, soy mustard caramel

CHEF’S CREATIONS

Scottish Salmon ^{* GF}
black truffle cream, sautéed baby kale, wild mushrooms, roasted red peppers, golden pommes purée

Lasagna Arrabbiata ^V
tomato béchamel, roasted ratatouille, basil ricotta, warm burrata, roasted garlic gremolata

Almond Crusted Flounder
whipped sweet potatoes, haricot verts, rum-glazed banana, citrus beurre blanc

Grilled Swordfish ^{GF}
braised Campari tomato & olive matignon, herbed wild rice, Provence butter

Cider-Braised Short Rib ^{* G +6}
golden pommes purée, roasted butternut squash, apple cider demi-glace, umami butter, sweet potato hay

Berkshire Pork Chop ^{* G +6}
Red Dragon cheddar, whipped sweet potatoes, seasonal squash, spiced pecan, espagnole sauce

Blackened Ribeye ^{* GF +15}
baked sweet potato, brown sugar garlic butter, spiced nut medley

DESSERTS

Sorbet Trio ^{G, V}
house-made assortment

Pistachio Tiramisu ^V
espresso-soaked ladyfingers, pistachio mascarpone cream, vanilla bean whipped cream

Warm Pecan Pie ^V
Callebaut chocolate, coconut Oreo crust, bourbon brown sugar ice cream, caramel

Fauna’s Drunken Affogato ^{G, V +4}
Frangelico & Baileys, house-made vanilla ice cream, shot of espresso, dark chocolate flakes, zeppole

FEATURED WINES BY THE BOTTLE 55

Macari, Rosé, Long Island

Elk Cove, Riesling, Willamette Valley, OR

Clay Shannon, Pinot Noir, Lake County

HAPPY HOUR	BRUNCH	OPEN 7 DAYS	CATERING & EVENTS
Monday-Friday 3pm-6pm	Saturday & Sunday 11am-3pm	Lunch & Dinner	Create Lasting Memories faunawhb.com

OPEN ALL YEAR

6 Parlato Drive, Westhampton Beach, NY 11978 | 631.288.3500 | faunawhb.com

GF gluten free V vegetarian G gluten friendly

*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.