



Long Island Restaurant Week
October 29th - November 5th, 2023*
(*Not available Saturday after 7pm)
DINNER PRIX FIXE MENU \$46

APPETIZERS

Add an Herbed Popover with roasted garlic-brown sugar butter +3

Red Kuri Squash Bisque ^V

curry spiced fried leeks, sage oil

Berkshire Pork Belly ^{GF}

fennel and sprout slaw, peanuts, bacon aioli, soy mustard caramel

Mussels Vadouvan ^G

ginger curry cider broth, soft herbs, grilled bread

Brussels Sprouts ^G

maple aioli, applewood smoked bacon

Lamb Lollochops ^{GF} +5

Brussels sprouts, balsamic glaze, smoked hazelnut, Danish blue cheese, cranberry, fig mustard reduction

ADD A SALAD

Parlato Kale ^{GF, V} +10

green curly kale, Savoy cabbage, herb-marinated tomatoes, Thai peanut vinaigrette, Parmigiano Reggiano, roasted peanuts

Steakhouse Caesar +9

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

WHB Wedge ^G +10

baby iceberg, sugared bacon, herb-marinated tomatoes, crispy pickled shallots, Danish blue cheese dressing, lemon espelette vinaigrette

CHEF'S CREATIONS

Faroe Island Salmon ^{*GF}

pomme purée, charred Brussels sprouts, wild mushroom Dijon brandy cream

Almond Crusted Flounder

whipped sweet potato, haricot vert, rum glazed banana, citrus beurre blanc

Butternut Squash Ravioli ^V

brown butter, warm sage emulsion foam, pistachio nut medley

Red Dragon Burger ^{*}

8oz Certified Angus Beef®, arugula, fried pickled shallots, tomato bacon jam, maple aioli, mustard and ale cheddar, pomme frites

Long Island Duck ^{*} +3

walnut farro risotto, oyster mushrooms, thumbelina carrots, sour cherry demi-glace

Berkshire Pork Chop ^G +5

Red Dragon cheddar, whipped sweet potato, assorted squash, spiced pecan, espagnole sauce

Filet Mignon ^{*} +15

steakhouse style creamed greens, golden pomme purée, blue cheese churro, espagnole sauce

DESSERTS

Pot de Crème

Callebaut chocolate, crème de café, dehydrated strawberry, lace almond cookie

Paco's Warm Pecan Pie

chocolate, coconut Oreo crust, bourbon brown sugar ice cream, caramel

Meyer Lemon Cheesecake

graham cracker crust, candied almond, blueberry coulis

Fauna's Drunken Affogato +4

Frangelico & Baileys, house-made vanilla ice cream, shot of espresso, zeppole

HAPPY HOUR

Monday through Friday
4pm-6pm

BRUNCH

Saturday & Sunday
11:30am-3pm

FAUNA PRIX FIXE

Monday through Thursday
4pm-6pm

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.