



Long Island Restaurant Week  
October 27th - November 3rd, 2024\*

(\*Not available Saturday after 7pm)

3-COURSE DINNER PRIX FIXE MENU \$46

## APPETIZERS

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

### Brussels Sprouts

maple aioli, applewood smoked bacon

### Red Kuri Squash Bisque <sup>G,V</sup>

curry-spiced fried leeks, sage oil

### Prince Edward Island Mussels <sup>G</sup>

fennel chorizo broth, saffron, soft herbs, grilled bread

### Berkshire Pork Belly <sup>GF</sup>

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

### Roasted Bone Marrow +4

red wine bordelaise, crostini

### Bison Carpaccio <sup>\*GF +8</sup>

espresso chili salt, lemon oil, black garlic aioli, arugula, aged Reggiano, pickled shallot, smoky pine nuts, chickpea crackle

## ADD A SALAD

### Parlato Kale <sup>GF,V +9</sup>

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

### Steakhouse Caesar +8

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

### WHB Wedge <sup>G +8</sup>

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

## CHEF'S CREATIONS

### Scottish Salmon <sup>\*GF</sup>

maple mustard glaze, golden pommes purée, gem vegetables

### Almond Crusted Flounder

whipped sweet potato, haricot verts, rum-glazed banana, citrus beurre blanc

### Red Dragon Burger <sup>\*</sup>

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

### Pumpkin Ravioli <sup>V</sup>

butternut squash reduction, delicata squash, sage-infused oil, spiced nut medley

### Atlantic Cod <sup>GF</sup>

autumn wild rice, butternut squash, pumpkin miso bisque

### Duck L'Orange <sup>\*GF +7</sup>

Crescent Farm duck breast, celeriac purée, wild foraged mushrooms, haricot verts, blood orange glaze

### Filet Mignon <sup>\*GF +16</sup>

pomme purée, charred broccolini, mushroom demi glace

## DESSERTS

### Sorbet Trio <sup>GF</sup>

house-made assortment

### Warm Pecan Pie

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

### Chocolate Almond Croissant Bread Pudding

French vanilla ice cream

### Fauna's Drunken Affogato +4

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

#### HAPPY HOUR

Monday-Friday  
3pm-6pm

#### BRUNCH

Saturday & Sunday  
11am-3pm

#### OPEN 7 DAYS

Lunch & Dinner

#### CATERING & EVENTS

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.



Long Island Restaurant Week  
 October 27th - November 3rd, 2024  
 2-COURSE LUNCH PRIX FIXE MENU \$24

## APPETIZERS

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### Brussels Sprouts

maple aioli, applewood smoked bacon

### Red Kuri Squash Bisque <sup>G, V</sup>

curry-spiced fried leeks, sage oil

### Prince Edward Island Mussels <sup>G</sup>

fennel chorizo broth, saffron, soft herbs, grilled bread

### Berkshire Pork Belly <sup>GF</sup>

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

### Crab Cake +8

jumbo lump crab, citrus beurre blanc, arugula, heirloom tomato, stone ground mustard vinaigrette

### Bison Carpaccio <sup>\*GF +8</sup>

espresso chili salt, lemon oil, black garlic aioli, arugula, aged Reggiano, pickled shallot, smoky pine nuts, chickpea crackle

## ADD A SALAD

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### Pumpkin Ravioli <sup>V</sup>

butternut squash reduction, delicata squash, sage-infused oil, spiced nut medley

### Red Dragon Burger <sup>\*</sup>

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

### Chrispé Chicken Baguette

butter-milk-fried chicken breast, kale peanut slaw, jack cheese, mayonnaise, vine-ripened tomatoes, French baguette, herbed pomme frites

### The Club House

turkey, black forest ham, jack and cheddar cheeses, applewood smoked bacon, iceberg lettuce, tomatoes, maple aioli, multigrain bread, herbed pomme frites

### Atlantic Cod <sup>GF</sup>

autumn wild rice, butternut squash, pumpkin miso bisque

### Steak Au Poivre <sup>\*G +15</sup>

7oz Prime NY Strip, herbed pomme frites, au poivre sauce

## DESSERTS

### Sorbet Trio <sup>GF +12</sup>

house-made assortment

### Chocolate Almond Croissant Bread Pudding +12

French vanilla ice cream

### Warm Pecan Pie +12

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

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