



Long Island Restaurant Week
November 2nd - November 9th, 2025
3-COURSE DINNER PRIX FIXE MENU \$46

APPETIZERS

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

Red Kuri Squash Bisque ^{G, V}

curry-spiced fried leeks, sage oil

Hummus Levant ^V

confit garlic, Aleppo pepper & shallot jam, preserved lemon, warm pita

Lobster Brie Fondue

house-made crostini

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

Bulgogi Beef * +3

soy ginger-marinated skirt steak, black garlic aioli, pickled vegetable, chili tuile

CHEF’S CREATIONS

Scottish Salmon * ^{GF}

black truffle cream, sautéed baby kale, wild mushrooms, roasted red peppers, golden pommes purée

Red Dragon Burger *

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

Gemelli d’Autunno ^V

autumn-spiced pumpkin cream, roasted butternut squash, brown butter pepita gremolata, crispy sage

Almond Crusted Flounder

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

Braised Short Rib * ^{GF} +6

golden pommes purée, roasted butternut squash, apple cider demi-glace

Berkshire Pork Chop * ^G +6

Red Dragon cheddar, whipped sweet potatoes, seasonal squash, spiced pecan, espagnole sauce

Filet Mignon * ^{GF} +15

potatoes purée, charred broccolini, black truffle butter

DESSERTS

Sorbet Trio ^{G, V}

house-made assortment

Warm Pecan Pie ^V

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

Apple Crumb Bread Pudding ^V

cinnamon brioche, farmstand apples, caramel, French vanilla ice cream

Fauna’s Drunken Affogato ^{G, V} +4

Frangelico & Baileys, house-made vanilla ice cream, shot of espresso, dark chocolate flakes, 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.