



Long Island Restaurant Week

November 1st - 8th, 2026

3-COURSE DINNER PRIX FIXE MENU \$48

APPETIZERS

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

Red Kuri Squash Bisque ^{G, V}

spiced crispy 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

Brussels Sprouts

maple aioli, applewood-smoked bacon

Tuna Tartare ^{*}

black sesame cone, tamari yuzu glaze, avocado mousse, chili mayo

Lobster Brie Fondue +4

butter-poached lobster, house-made crostini, soft herbs

CHEF’S CREATIONS

Salmon Toulouse ^{* GF}

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

Almond Crusted Flounder

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

Butternut Squash Ravioli

sage brown butter, roasted delicata squash, sweet potato mascarpone, pecan-sage crumb, Reggiano foam

Statler Chicken ^G

pomme purée, crispy Brussels sprouts, roasted mushroom Dijon brandy cream

French Dip Burger ^{*}

8oz prime rib blend, Grand Cru Gruyère cheese, creamy horseradish, crispy onions, baby arugula, genuine au jus, herbed pomme frites

Berkshire Pork Chop ^{* G +6}

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

Blackened Ribeye ^{* GF +15}

crispy-truffled fingerling potatoes, bone marrow butter

DESSERTS

Sorbet Trio ^{G, V}

house-made assortment

Farmstand Apple Bread Pudding ^V

cinnamon brioche, caramelized apples, bourbon caramel, French vanilla ice cream

Warm Pecan Pie ^V

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

Fauna’s Drunken Affogato ^{G, V +6}

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

POWER LUNCH

Monday-Friday
12pm-3pm

CATERING & EVENTS

Create Lasting Memories
faunawhb.com

OPEN YEAR ROUND

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.