

## APPETIZERS

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

### Lobster Bisque <sup>GF</sup>

butter-poached Maine lobster, Madeira emulsion, rock chives

### Burrata <sup>GF</sup>

grilled apricots, prosciutto di Parma, balsamic caviar

### Mussels Vadouvan <sup>G</sup>

ginger curry cider broth, soft herbs, grilled bread

### Brussels Sprouts

maple aioli, applewood smoked bacon

### Berkshire Pork Belly <sup>GF</sup> +2

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

## ADD A SALAD

### Parlato Kale <sup>GF, V</sup> +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 <sup>G</sup> +10

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

## CHEF'S CREATIONS

### Faroe Island Salmon <sup>\*GF</sup>

golden pomme purée, crispy Brussels sprouts, sun-dried tomato cream

### Almond Crusted Flounder

whipped sweet potato, haricot vert, 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

### Green Goddess Orecchiette

assorted herb persillade lemon mornay, spring peas, slow-roasted tomato ricotta, prosciutto di Parma, sweet pea tendrils

### Berkshire Pork Chop <sup>G</sup> +5

Red Dragon cheddar, whipped sweet potatoes, assorted squash, spiced pecans, espagnole

### Long Island Duck <sup>\*</sup> +8

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

### Filet Mignon <sup>\*</sup> +20

pomme purée, charred broccolini, garlic scape butter

## DESSERTS

### Sorbet Trio

house-made assortment

### Paco's Warm Pecan Pie

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

### Espresso Panna Cotta

bourbon caramel, vanilla bean-whipped cream, fresh berries

### Fauna's Drunken Affogato +4

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

#### HAPPY HOUR

Monday-Friday  
4pm-6pm

#### BRUNCH

Saturday & Sunday  
11:30am-3pm

#### OPEN FOR LUNCH

Beginning May 13th  
Monday-Friday

#### 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.