

**APPETIZERS**

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

**Brussels Sprouts**

maple aioli, applewood smoked bacon

**Lobster Bisque** <sup>GF</sup>

butter-poached Maine lobster, Madeira emulsion, rock chives

**Mussels Saffron** <sup>G</sup>

tomato saffron fumet, curry butter, fennel, lemon thyme, French bread

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

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

**Tuna Tartare** <sup>GF</sup>

mirin mango soy vinaigrette, minted cucumber, red tobiko caviar, spicy aioli, panéed rice

**Bison Carpaccio** <sup>\*GF +6</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 +9</sup>

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

**Steakhouse Caesar** <sup>G +8</sup>

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>

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

**Pan-Seared Branzino** <sup>GF</sup>

parsnip purée, fennel salad, citrus pan sauce, pomegranate seeds, blood orange balsamic reduction

**Red Pepper Gnudi** <sup>V</sup>

foraged wild mushrooms, red peppers, kale, truffle cream reduction

**Almond Crusted Flounder**

whipped sweet potatoes, asparagus, 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, herbed pomme frites

**Berkshire Pork Chop** <sup>\*G</sup>

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

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

potatoes purée, charred broccolini, mushroom demi glace

**DESSERTS**

**Sorbet Trio** <sup>G, V</sup>

house-made assortment

**Warm Pecan Pie** <sup>V</sup>

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

**Chocolate Rose Pot de Crème** <sup>GF, V</sup>

rose essence, espresso whipped cream, lace almond crisp

**Fauna's Drunken Affogato** <sup>G, V +4</sup>

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

April 27th - May 4th, 2025

2-COURSE LUNCH PRIX FIXE MENU \$24

## APPETIZERS

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

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

### Tuna Tartare <sup>GF</sup>

mirin mango soy vinaigrette, minted cucumber, red tobiko caviar, spicy aioli, panéed rice

### Bison Carpaccio \*<sup>GF</sup> +6

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

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## CHEF'S CREATIONS

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### Red Dragon Burger \*

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

### Chrispé Chicken Baguette

buttermilk-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

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

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

### Red Pepper Gnudi <sup>V</sup>

foraged wild mushrooms, red peppers, kale, truffle cream reduction

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

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

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