

APPETIZERS

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

Lobster Bisque ^{GF}

butter-poached Maine lobster, Madeira emulsion, chives

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

Beetroot Hummus ^{G, V}

roasted beets, crumbled feta, dill, Bordeaux radish, warm pita

Duck Radiatori

duck confit, foie gras Gruyère mornay, balsamic roasted figs, garlic gremolata

Bison Carpaccio ^{*GF +8}

espresso chili salt, lemon oil, black garlic aioli, aged Reggiano, arugula, pickled shallot, crispy sunchoke

Lobster Burrata ^{G +10}

poached lobster, lemon aioli, basil pesto, blistered heirloom tomato, crispy sunchoke, taggiasca olive oil

CHEF'S CREATIONS

Woodland Chicken ^{GF}

roasted statler chicken breast, golden pommes purée, petite carrots, wild mushrooms, honey mustard cream

Grilled Swordfish ^{GF}

sweet corn succotash, herbed wild rice, Provence butter

Green Goddess Orecchiette ^V

herb persillade lemon mornay, spring peas, slow-roasted tomato ricotta, sweet pea tendrils, rosemary focaccia

Scottish Salmon ^{*GF}

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

Almond Crusted Flounder

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

Berkshire Pork Chop ^{*G +6}

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

Après Ribeye ^{*GF +18}

blue cheese & bone marrow butter, golden pommes purée, grilled asparagus

DESSERTS

Sorbet Trio ^{G, V}

house-made assortment

Lemon Ricotta Bread Pudding

vanilla bean mascarpone cream, macerated seasonal berries, elderflower

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

FEATURED WINES BY THE BOTTLE

Elk Cove, Riesling, Willamette Valley, OR 55

BenMarco, Malbec, Mendoza, Argentina 55

Cliff Lede, Chardonnay, Napa Valley, CA 65

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.*