

Bridgehampton Inn Restaurant

Chef Alejandro Osorio

Before placing your order, please inform your server if a person in your party has a food allergy.

Long Island Restaurant Week 3 course Dinner \$44

To Start

Cauliflower with Caramelized Pears
Vichyssoise

Endive Salad with Walnuts, Asian Pears,
Roquefort Cheese, and a Honey Mustard
Vinaigrette

Bay Scallops ala Provencal

Lobster Gnocchi with A Burgundy Truffle
Sauce and Shimeji Mushrooms

*Tuna Tataki with Avocado Mousse +8

Jumbo Lump Crab Cake with Fennel and
Granny Smith Apples +10

Side Dishes

Fried Artichokes +18-

Rock Shrimp Tempura +18

Lobster Macaroni and Cheese +22

French Fries +18

House Made Cornbread 12-

To Follow

Roasted Monkfish with a Green Peppercorn
Sauce

Squid Ink Bucatini with Jumbo Shrimp in a
Cherry Tomato Sauce

Beef Bourguignon with a Potato Puree,
Roasted Carrots and Pearl Onions

Braised Rabbit with Creamy Polenta,
Castellano Olives, Shitake Mushrooms, and a
Calabrian Oregano Sauce

*14 OZ Rib Eye Steak Au Poivre +16

Peking Duck Breast a l'Orange with Grilled
Asparagus and a Cauliflower Puree +16

No Substitutions or Splitting of Menu

*These items are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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Desserts

Profiteroles

Vanilla Bean Ice Cream, Dark Chocolate Sauce, and
Roasted Walnuts

Lava Cake

A Rich Molten Chocolate Center with A Crème
Chantilly

Almond Biscotti