

Restaurant Week

Three course Menu

App or Salad

Butternut Bisque, Crème Fraiche, Toasted Seeds

Broiled Yum Yum Oysters (3)

Bluepoint Oysters, Sauteed Baby Spinach, Prosciutto, Gruyere Cheese

Sauteed Mussels

PEI Mussels, White wine garlic butter sauce or Red Sauce, Toasted Bread

Farmstand Salad

Local Field Greens, Grape Tomatoes, English Cucumbers, Waffle Carrots, Lemon Champagne Dressing

South Fork salad

Farm Greens, Aged feta Cheese, Kalamata Olives, Dried Cranberries, Candied Pecans, Grape Tomatoes, Pomegranate Dressing

Autumn Salad

Roasted Acorn Squash, Baby Kale, Gorgonzola Cheese, Smoked Bacon, Toasted Spiced Pumpkin Seeds, Red Onion, Apple-Maple Vinaigrette

Entrees

Braised Boneless Short Rib

Slow Braised Short Rib, Pepper Jack Polenta, Sauteed Broccolini, Red Wine Reduction

Hoisin Glazed Salmon

Glazed Salmon, Roasted Sweet Potatoes, Sauteed Brussels

Veal & Pork Bolognese

Veal, Pork Sauce, Fresh Ricotta Cheese, Cavatappi Pasta

Bistro Vegetable Spaetzle Risotto

Roasted Vegetables, Spaetzle Pasta, Parmesan Cream Sauce

Sesame Crusted Ahi Tuna

Sesame Crusted Tuna, Soba Salad, Edamame, Fried Wonton curls, Sweet Soy Glaze

Roasted Organic Range Chicken

Roasted Chicken, Black Bean Bratwurst Cassoulet, Scallion Oil

Dessert

Chocolate Mousse Cake

Chocolate drizzle, Whipped cream

Flourless Chocolate Cake

Raspberry puree, Fresh Whipped Cream

Caramel Apple Bourbon Pecan Parfait

Fresh Whipped Cream