



APPETIZERS & SALADS

FROM THE SEA

Iced Barron Point (Little Skookum, Washington) Oysters ♦
Ponzu & Scallions or Red Wine Mignonette 18.

Tartare of Scottish Salmon ♦
French Breakfast Radishes, Jalapenos, Ginger Dressing, Yuzu Juice & Soy Sauce 18.

Peekytoe Crab Salad
Avacado, Grapefruit, Cilantro & Honey 19.

FROM THE FARM

Mâche, Endive and Maytag Blue Cheese
Cavaillon Melon, Bacon, Candied Walnuts & Sherry Vinaigrette 16.

Roasted Heirloom Beets
Shaved Fennel, Micro Beets, Humboldt Fog Blue Chevre & Shallot-Pistachio Dressing 18.

Summer Heirloom Gazpacho
Mini Goat Cheese Panini 16.

Heirloom Tomato Salad
Arugula, Haricot-Vert, Ricotta Salata, Crispy Shallots & Cabernet Vinaigrette 16.

Torchon of Hudson Valley Foie Gras
Fig Preserves, Toasted Brioche & Vanilla-Balsamic Molasses 25.

♦♦These items may be cooked to your liking.

♦Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions



ENTRÉES FROM THE SEA

Roasted Wild Striped Bass
Open Faced Pork Belly & Broccoli Rabe Ravioli, Pork Jus 36.

Butter Poached Lobster
Sweet Corn Risotto, Mascarpone & Basil 46.

Roasted Organic Miso Glazed Salmon♦♦
Soba Noodles, Cucumber, Radishes, Red Onions & “Tosa-Zu” 33.

Pan Seared Diver Sea Scallops
Potato Puree, Trumpet Royale Mushrooms, Leeks, Spinach & Verjus Sauce 36.

ENTRÉES FROM THE FARM

Roasted Breast of Naturally Raised Chicken
Haricot-Vert, “Potatoes Aligot” & Chicken Jus 28.

Muscovy Duck Breast
Creamy Polenta, Spinach, Figs & Vanilla Port Wine Glace 35.

Grilled Prime Rib-Eye Steak♦♦
Wild Mushroom Potato Hash, Arugula & Rich Red Wine Sauce 44.

A Taste of the Sea and the Farm
The Chef’s Daily Tasting Menu of Six Courses 85.

Chefs Matt Birnstill & Kevin Penner

Please visit our other restaurants in East Hampton-

East Hampton Point
Cittanuova
Wei Fun

295 Three Mile Harbor Road
29 Newtown Lane
203 Pantigo Road

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Coming Soon