

APPETIZER

BAKED CLAMS

Local Shinnecock Little necks with panko,reggiano cheese garlic and Italian parsley

SOUP

FRENCH ONION SERVED IN A HOT CROCK

Braised sweet Vidalia onions deglazed with dry sack sherry, demi glaze topped & broiled with a baguette crust and gruyere cheese

SALAD

BABY ARUGULA GREENS

Burrata, fire roasted peppers with a squeeze of lemon and extra virgin olive oil

ENTRÉE

PAN SEARED HERB FILET MIGNON

Served with parmesan yukon gold potato with broccoli & brown garlic

DESSERT

FLOURLESS CHOCOLATE CAKE

Flourless Chocolate cake topped with fresh raspberries and sugar dust