



## HOR D' OEURVES

### CREAMY SAUSAGE STUFFED MUSHROOMS

*Cremini mushrooms stuffed with spinach, asiago & sweet sausage*

### PESTO RICOTTA & MINT CROSTINI

### AHI TUNA TARTARE

*tuna and avocado served with sesame dressing*

### AQUBOGUE DUCK WITH SHALLOT CONFIT ON RASPBERRY

#### DEMI

*Pan seared medium rare duck breast from the world famous Crescent Duck farm in Aquabogue*

### LOCAL "IN THE SEASON" STRAWBERRIES

*served on a multigrain baguette with goat cheese & aged balsamic*

## SALAD

### HARIOCOTS VERTE MACHE BEETS & GOAT CHEESE WITH PEARS

## ENTRÉE

### PAN SEARED AROMATIC BRANZINO

*Stuffed with leeks and mushrooms, herbs and Israeli couscous splashed with Sancerre and finished in our beautiful Viking oven.*

### AGED PRIME RIB EYE SLICED

*With crispy leeks, roasted plum tomatoes and buttermilk mashed potatoes*

## SIDES

### OVEN ROASTED ASPARAGUS

### LOCAL ROASTED ROOT VEGTABLES

### BBQ RUBBED SWEET POTATOES

### POMEGRANATE QUINOA

## DESSERT

### BANANAS FOSTER

*Sliced bananas over dulce de leche ice cream, with walnuts, fresh cream and caramel sauce*