

## First Course

<b>SALAD OF ORGANIC BABY GREENS WITH FENNEL &amp; RADISHES</b> <i>tossed in Shallot- Dijon Mustard Vinaigrette</i>	12
<b>ASSORTMENT OF SLOW-ROASTED BEETS</b> <i>with Fresh Goat Cheese, Pistachios and Sherry-Shallot Dressing</i>	16.
<b>ROASTED SATUR FARMS BUTTERNUT SQUASH-CHORIZO SOUP</b> <i>with Baby Brussels Sprouts and Pumpkin Seed Oil</i>	14.
<b>*HAND-CUT SASHIMI GRADE YELLOWFIN TUNA TARTARE</b> <i>(served raw)</i> <i>with Ponzu, Sesame Lavash Crackers and Tiny Arugula</i>	18.
<b>*DILL-MARINATED ORGANIC SCOTTISH SALMON</b> <i>(served raw)</i> <i>with Corn Blini, Assorted Radish and Horseradish Mousse</i>	18.
<b>CHILLED TERRINE OF LONG ISLAND DUCK &amp; FOIE GRAS</b> <i>with Frisée, Marinated Mushrooms and Truffle Toast</i>	17.
<b>HOUSEMADE RICOTTA CAVATELLI &amp; ROASTED SATUR FARMS CAULIFLOWER</b> <i>with Flat Parsley, Pecorino Romano and Capers</i>	16.

The North Fork Table is committed to supporting the local agricultural and fishing communities whenever possible in order to raise awareness of the pristine bounty the North Fork of Long Island has to offer.

## Main Course

- PANCETTA-CRUSTED CHATHAM COD** 32.  
*with Black Beluga Lentils, Roasted Baby Brussels Sprouts and Tomato Fondue*
- PAN-ROASTED HARPOONED ATLANTIC SWORDFISH** 34.  
*with Creamy Parsnip-Vanilla Bean Purée, Caramelized Cipollini Onions and Wilted Baby Spinach*
- \*CURRY-CRUSTED YELLOWFIN TUNA STEAK** 33.  
*(served rare)*  
*with Shiitake Mushrooms, Baby Bok Choy and Carrot-Ginger Emulsion*
- ORGANIC FREE-RANGE CHICKEN BREAST** 32.  
*with Whipped Foie Gras-Infused Sweet Potato and Truffled Chicken Ragout*
- IOWA BERKSHIRE PORK “CASSOULET” OF RIBEYE, FRESH BACON & GARLIC SAUSAGE** 34.  
*with White Beans, Savoy Cabbage and Black Garlic Jus*
- \*CHARRED COPPER RIDGE NATURALLY-RAISED GRASS-FED BEEF TENDERLOIN** 42.  
*(cooked to your liking)*  
*with Crisp Potato Cake, Baby Carrots, Swiss Chard, Red Wine Reduction and Eggless Bearnaise*

\*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.