

First Course

- SALAD OF K.K.HASPEL'S BIO-DYNAMIC GREENS** 12.
WITH FENNEL & RADISHES
tossed in Shallot- Dijon Mustard Vinaigrette
- ASSORTMENT OF ROASTED BABY BEETS** 16.
with Catapano Goat Cheese, Pistachios and Sherry-Shallot Dressing
- RED BUTTERHEAD LETTUCE, LOCAL SUMMER BEAN** 15.
& CHERRY TOMATO SALAD
with Goat's Milk Feta, Smoked Bacon Lardons and Green Goddess Dressing
- CHILLED PIQUILLO PEPPER-LOCAL VEGETABLE GAZPACHO** 14.
with Poached Shrimp, Avocado, Lime, Cilantro and Basil Oil
- IMPORTED BUFFALO MILK MOZZARELLA** 15.
with Prosciutto di Parma, Eggplant Caponata, Toasted Garlic and Pequillo Peppers
- *HAND-CUT SASHIMI GRADE YELLOWFIN TUNA TARTARE** 18.
(served raw)
with Ponzu, Taro Chips and Tiny Red Mustard Greens
- *DILL-MARINATED ORGANIC SCOTTISH SALMON** 18.
(served raw)
with Corn Blini, Assorted Radish and Horseradish Mousse

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

- PAN-SEARED ATLANTIC SEA SCALLOPS** 33.
with Local Corn Risotto, Chanterelles and Mushroom Reduction
- HARPOONED NORTH ATLANTIC SWORDFISH ALA PLANCHA** 35.
with Fingerling Potatoes, Chorizo, Bell Peppers and Leeks in a Chorizo Broth
- *SEARED-RARE SASHIMI-GRADE YELLOWFIN TUNA STEAK** 34.
(served rare)
with Baby Bok Choy, Shiitakes, Snow Peas and a Sesame Miso Lime Vinaigrette
- WARM SATUR FARMS SUMMER SQUASH-CAVOLO NERO LASAGNA** 32.
with Organic Tomato-Basil Marinara, Buffalo Milk Mozzarella and Sardinian Pecorino
- SUMMER TRUFFLE STUFFED FREE-RANGE CHICKEN BREAST** 32.
with Grilled Red Torpedo Onions, Yukon Gold Potato Purée and Assorted Truffled Mushrooms
- *SMOKED BACON-WRAPPED TENDERLOIN OF BERKSHIRE PORK** 34.
(cooked to your liking)
with Creamy Organic Wild Hive Farm White Cheddar Grits, Cipollini Onions, Mustard Greens and Tomatillo Sauce
- *CHARRED MEYER'S DRY AGED, GRASS-FED STRIPLOIN OF BEEF** 42.
(cooked to your liking)
with Swiss Chard, Baby Carrots and Crisp Potato Cake

*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.

The Last Course

CHOCOLATE CARAMEL TART
with Milk Chocolate Mousse and Caramel Ice Cream

***MIXED RASPBERRY-VANILLA YOGURT SANDWICH**
with Rose Meringues and Raspberry Sorbet

***UPSIDEDOWN CARAMELIZED PEACH COBBLER**
*with *Blackberries and Vanilla Crème Fraiche*

FROZEN LEMON MERINGUE PIE
*with *Blueberries, a Coconut Crust and Coconut Sorbet*

COCONUT TAPIOCA
with Passion Fruit Sorbet and Crispy Coconut Wafers

***STRAWBERRY-CRUMBLE SUNDAE**
with Buttermilk Ice Cream and House Made Marshmallow

SORBET SAMPLER
Passion Fruit, Coconut, Strawberry and Banana

WARM SUGAR & SPICE DOUGHNUTS

12.

CHEESE PLATE

Humboldt Fog, Cyprus Grove, Humboldt County, CA
Bright, tangy, pasteurized, soft-ripened goat's milk
Ossau Iraty Vieille, Herve Mons, Basque Pyrenees, France
Firm, caramelly, and nutty, sheep's milk
Saint Agur, Auvergne, France
Double cream blue cheese, buttery and spicy, cow's milk

18.

To Bring Home

CHOCOLATE CHIP OR OATMEAL RAISIN COOKIES
Just Baked 1/2 dozen 7.5 dozen 12.

*Wickham's Fruit Farm