

First Course

SALAD OF ORGANIC BABY GREENS WITH FENNEL & RADISHES
tossed in Shallot- Dijon Mustard Vinaigrette

ASSORTMENT OF SLOW-ROASTED BEETS
with Fresh Goat Cheese, Pistachios and Sherry-Shallot Dressing

ROASTED SATUR FARMS BUTTERNUT SQUASH-CHORIZO SOUP
with Baby Brussels Sprouts and Pumpkin Seed Oil

***BLOCK ISLAND FLUKE CRUDO**
(served raw)
with Crisp Ginger, Ruby Grapefruit and Hawaiian Sea Salt

***HAND-CUT SASHIMI GRADE YELLOWFIN TUNA TARTARE**
(served raw)
with Ponzu, Sesame Lavash Crackers and Tiny Arugula

***DILL-MARINATED ORGANIC SCOTTISH SALMON**
(served raw)
with Corn Blini, Assorted Radish and Horseradish Mousse

CHILLED TERRINE OF LONG ISLAND DUCK & FOIE GRAS
with Frisée, Assorted Mushrooms and Truffle Toast

**HOUSEMADE RICOTTA CAVATELLI &
ROASTED SATUR FARMS CAULIFLOWER**
with Flat Parsley, Pecorino Romano and Capers

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

with Black Beluga Lentils, Orzo, Roasted Baby Brussels Sprouts and Tomato Fondue

SAUTÉED LOCAL FLUKE

with Fingerling Potatoes, Shiitake Mushrooms, Baby Bok Choy and Carrot-Ginger Emulsion

PAN-SEARED PECONIC BAY SCALLOPS

with Creamy Parsnip-Vanilla Bean Purée, Caramelized Cipollini Onions and Wilted Baby Spinach

*PAN-ROASTED LONG ISLAND DUCK BREAST

(cooked to your liking)

with Celery Root Purée, Shiitake Mushrooms, Leeks and Beet-Truffle Jus

IOWA BERKSHIRE PORK “CASSOULET” OF RIBEYE, FRESH BACON & GARLIC SAUSAGE

with White Beans, Savoy Cabbage and Black Garlic Jus

*CHARRED COPPER RIDGE NATURALLY-RAISED, GRASS-FED FILET OF BEEF

(cooked to your liking)

with Crisp Potato Cake, Baby Carrots, Swiss Chard, Eggless Bearnaise and a Red Wine Reduction

Three-Course Dinner 68.

*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

COFFEE-TOFFEE ICE CREAM SANDWICH

with Roasted Bananas and Salty Peanuts

CHOCOLATE CARAMEL TART

with Milk Chocolate Mousse and Caramel Ice Cream

GINGERBREAD TRIFLE

with Mascarpone Mousse, Cranberries, Kumquats and Pistachios

COCONUT TAPIOCA

with Passion Fruit Sorbet and Crispy Coconut Wafers

CARAMELIZED APPLE TART

with Poached Cranberries, Green Apple Sorbet and Vanilla Crème Fraîche

SPICED RED WINE-POACHED PEARS

with Pear Sorbet and Ginger Custard

SORBET SAMPLER

Passion Fruit, Coconut, Pear and Grapefruit

WARM SUGAR & SPICE DOUGHNUTS

CHEESE PLATE

(\$5 supplement)

Humboldt Fog, Cyprus Grove, Humboldt County, CA

Bright, tangy, pasteurized, soft-ripened goat's milk

Petit Basque, Basque Pyrenees, France

Firm, nutty, slightly fruity sheep's milk

Saint Agur, Auvergne, France

Double cream blue cheese, buttery and spicy, cow's milk

To Bring Home

CHOCOLATE CHIP OR OATMEAL RAISIN COOKIES

Just Baked

1/2 dozen

7.5

dozen

12.