

First Course

SALAD OF K.K. HASPEL'S BIO-DYNAMIC GREENS WITH FENNEL & RADISHES

tossed in Shallot- Dijon Mustard Vinaigrette

SMOOTH YUKON GOLD POTATO-LEEK SOUP *with Truffled Black Trumpet Mushroom Purée and Assorted Wild Mushrooms*

*PECONIC BAY FLUKE CRUDO

(served raw)

with Ginger Cracklings, Ruby Red Grapefruit, Cilantro Shoots and Super Tuscan Olive Oil

*HAND-CUT SASHIMI GRADE YELLOWFIN TUNA TARTARE

(served raw)

with Ponzu, Taro Chips and Tiny Red Mustard Greens

*DILL MARINATED ORGANIC SCOTTISH SALMON

(served raw)

with Mâche, Assorted Radishes, Horseradish Mousse, Cornmeal Blini and Mustard Oil

DUO OF NATURALLY RAISED PORK CHARCUTERIE

Terrine of Pork Shoulder and Pork Rilette

with House Made Pickled Vegetables and Flavored Mustards

HANDMADE RICOTTA CAVATELLI

with Caramelized Cauliflower, Capers, Parsley and Pecorino Romano

The North Fork Table supports the local agricultural and fishing communities and promotes awareness of all the pristine bounty the East End has to offer.

Main Course

ATLANTIC DAY BOAT HARPOONED SWORDFISH

with Broccoli Rabe, Radicchio Trevisiano and Balsamic Brown Butter Emulsion

CHICKPEA CRUSTED HAKE

with Fennel, Chickpea "French Fry", Sweet Peppers and Pequillo Pepper Vinaigrette

BLACK TRUMPET DUSTED MONKFISH MIGNONS

with Crisp Potato Cake, Spinach and Truffle Reduction

*ROASTED CRESCENT FARM LONG ISLAND DUCK BREAST

(cooked to your liking)

with Celery Root-Brown Butter Purée, Leeks, Hedgehog Mushrooms and Beet-Truffle Jus

*STRIPLOIN OF FREE RANGE VEAL

(cooked to your liking)

with Red Wine Risotto, Wilted Winter Greens and Black Garlic Glaze

*PORTERHOUSE OF SILVER FERN FARMS GRASSFED BEEF FOR TWO

(cooked to your liking)

with Wilted Spinach, Crispy Potato Cake and Eggless Béarnaise

(\$18 Supplement per Person)

Three-Course Dinner 68.

The North Fork Table supports the local agricultural and fishing communities and promotes awareness of all the pristine bounty the East End has to offer.

The Last Course

CHOCOLATE CARAMEL TART
with Milk Chocolate Mousse and Caramel Ice Cream

COFFEE-TOFFEE ICE CREAM SANDWICH
with Roasted Bananas and Salty Peanuts

VANILLA ROASTED PINEAPPLE
with Rum Vanilla Ice Cream and Macadamia Nut Brittle

COCONUT TAPIOCA
with Passion Fruit Sorbet and Crispy Coconut Wafer

CARROT CAKE TRIFLE
with Labne Mousse, Poached Apricots, Candied Ginger and Toasted Walnuts

RICOTTA CHEESECAKE
with Caramel Blood Oranges, Pistachio Tuile and Blood Orange Sorbet

SORBET SAMPLER
Passion Fruit, Coconut, Blood Orange and Banana

WARM SUGAR & SPICE DOUGHNUTS

CHEESE PLATE

As a Dessert 3-Cheese Plate \$5 Supplement
As a separate Cheese Course 4-Cheese Plate \$12

Kunik, Nettle Meadow, Warrensburg NY
Soft, triple crème, Brie-like, pasteurized goat's milk and Jersey cow cream

Petit Basque, Basque Pyrenees, France
Firm, nutty, slightly fruity sheep's milk

Fourme D'Ambert, Auvergne, France
Semi-soft, creamy, sweet and mild, cow's milk

Hudson Red, Twin Maple Farm, Ghent, NY
Creamy, earthy, pungent, washed rind raw cow's milk

To Bring Home

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

The North Fork Table supports the local agricultural and fishing communities and promotes awareness of all the pristine bounty the East End has to offer.