

First Course

**SALAD OF K.K.HASPEL'S BIO-DYNAMIC GREENS
WITH FENNEL & RADISHES**
tossed in Shallot- Dijon Mustard Vinaigrette

ASSORTMENT OF ROASTED LOCAL BABY BEETS
with Catapano Goat Cheese, Pistachios and Sherry-Shallot Dressing

**RED OAK LEAF LETTUCE, LOCAL SUMMER BEAN
& CHERRY TOMATO SALAD**
with Goat's Milk Feta, Smoked Bacon Lardons and Green Goddess Dressing

IMPORTED BUFFALO MILK MOZZARELLA
with Prosciutto di Parma, Eggplant Caponata, Toasted Garlic and Piquillo Peppers

CHILLED PIQUILLO PEPPER-LOCAL VEGETABLE GAZPACHO
with Poached Shrimp, Avocado, Lime, Cilantro and Basil Oil

***BLOCK ISLAND FLUKE CRUDO**
(served raw)
*with Poached Ginger, Lime, Organic Seasonal Cantaloupe, Sunflower Seeds,
Cilantro Shoots and Extra Virgin 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 a 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

*SEARED-RARE SASHIMI-GRADE YELLOWFIN TUNA STEAK

(served rare)

with Baby Bok Choy, Shiitakes, Snow Peas and a Sesame Miso Lime Vinaigrette

HARPOONED NORTH ATLANTIC SWORDFISH ALA PLANCHA

with Fingerling Potatoes, Sweet Peas, Chorizo, Bell Peppers and Leeks in a Shellfish-Chorizo Broth

SAUTÉED LOCALLY-CAUGHT WILD STRIPED BASS

with Satur Farms Summer Squash, Cranberry Beans, Caramelized Baby Fennel and Tiny Pasta Tubes in a Basil-Mussel Broth

PAN-SEARED ATLANTIC SEA SCALLOPS

with Local Corn Risotto, Chanterelles and Mushroom Reduction

WARM SATUR FARMS SUMMER SQUASH-CAVOLO NERO LASAGNA

with Organic Tomato-Basil Marinara, Buffalo Milk Mozzarella and Sardinian Pecorino

SUMMER TRUFFLE STUFFED FREE-RANGE CHICKEN BREAST

with Grilled Red Torpedo Onions, Yukon Gold Potato Purée and Assorted Truffled Mushrooms

*PAN-ROASTED LONG ISLAND DUCK BREAST

(cooked to your liking)

with Oregon Morels, Satur Farms Cauliflower, Crisp Duck Confit Strudel and Sherry Vinegar Emulsion

*SMOKED BACON-WRAPPED TENDERLOIN OF BERKSHIRE PORK

(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 PORTERHOUSE FOR TWO

(cooked to your liking)

with Garlic Spinach, Crisp Potato Cakes and Eggless Bearnaise

(\$36 supplement)

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

*MIXED RASPBERRY-VANILLA YOGURT SANDWICH

with Rose Meringues and Raspberry Sorbet

CHOCOLATE CARAMEL TART

with Milk Chocolate Mousse and Caramel Ice Cream

*UPSIDEDOWN CARAMELIZED PEACH COBBLER

*with *Blackberries and Vanilla Crème Fraîche*

ALMOST FLOURLESS CHOCOLATE CAKE

with Apricot Ice Cream, Apricot Reduction and Hazelnuts

*STRAWBERRY-CRUMBLE SUNDAE

with Buttermilk Ice Cream and House Made Marshmallow

FROZEN LEMON MERINGUE PIE

*with *Blueberries, a Coconut Crust and Coconut Sorbet*

BLACKBERRY CORNMEAL TART

with Sweet Corn Ice Cream and Blackberry Compote

COCONUT TAPIOCA

with Passion Fruit Sorbet and Crispy Coconut Tuile

SORBET SAMPLER

Passion Fruit, Coconut, Strawberry and Cantaloupe

WARM SUGAR & SPICE DOUGHNUTS

CHEESE PLATE

(\$5 supplement)

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

To Bring Home

CHOCOLATE CHIP OR OATMEAL RAISIN COOKIES

Baked to Order 1/2 dozen 7.5 dozen 12.

* Oysterponds Farm & Wickham's Fruit Farm