

# CHEF'S WINTER LUNCH TASTING MENU

## \*PECONIC BAY SCALLOP CRUDO

*(served raw)*

*with Poached Ginger, Ruby Red Grapefruit, Cilantro Shoots and Super Tuscan Olive Oil  
Sauvignon Blanc, Raphael 2010 Southold, NY*

OR

## GALANTINE OF LONG ISLAND DUCKLING

*with a Tasting of Exotic Fruits*

*Clairette/Marsanne, Dom. Saladin 2006 Rhône Valley, France*

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## CHORIZO-CRUSTED ATLANTIC COD

*Olive Oil Whipped Potato, Picholine Olives and Piquillo Peppers  
Nebbiolo, Cantalupo, Il Mimo, 2010 Piemonte, Italy*

OR

## CURRY DUSTED MONKFISH LOIN

*with Coconut-Curry Broth, Ginger, Baby Bok Choy, Shiitake Mushrooms and Pea Shoots  
Nebbiolo, Cantalupo, Il Mimo, 2010 Piemonte, Italy*

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## \*ROASTED CRESCENT FARMS LONG ISLAND DUCK BREAST

*(cooked to your liking)*

*with Celery Root-Brown Butter Purée, Leeks, Chanterelle Mushrooms and Beet-Truffle Jus  
Merlot/Cabernet Franc, Lenz, Bon Appétit 2005 Peconic, NY*

OR

## \*STRIPLOIN OF PINELAND FARM'S GRASSFED BEEF

*(cooked to your liking)*

*with Glazed Carrots, Wilted Baby Spinach, Potato Purée and Red Wine Jus  
Syrah, Dom. Bassac, 2010 Languedoc, France*

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## CHOCOLATE SOUFFLÉ TART

*with Malted Milk Chocolate Ice Cream*

*Ruby Port, Warre's Warrior, Portugal*

OR

## BLOOD ORANGE PARFAIT

*with Blood Orange Sorbet, Extra Virgin Olive Oil Sabayon, Candied Kumquats and Pistachios  
Sauv. Blanc/Semillon/Muscadelle, Ch. Petit Vedrines 2007, Sauternes, France*

50.

Tasting Size Wine Pairing

25.

**The Tasting Menu requires participation by the entire table.  
No substitutions, please!**