

First Course

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

tossed in Shallot- Dijon Mustard Vinaigrette

SMOOTH CELERY ROOT-YUKON GOLD POTATO SOUP

with Truffled Black Trumpet Mushroom Purée and Assorted Wild Mushrooms

*PECONIC BAY SCALLOP 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

GALANTINE OF LONG ISLAND DUCKLING

with a Tasting of Exotic Fruits

HOUSEMADE RICOTTA CAVATELLI

with Caramelized Cauliflower, Capers, Parsley and Pecorino Romano

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Main Course

CHORIZO-CRUSTED ATLANTIC COD

with Olive Oil Whipped Potato, Picholine Olives, Piquillo Peppers and Cavalo Nero

CURRY DUSTED MONKFISH LOIN

with Coconut-Curry Broth, Ginger, Baby Bok Choy, Shiitake Mushrooms and Pea Shoots

*ROASTED CRESCENT FARMS LONG ISLAND DUCK BREAST

(cooked to your liking)

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

*ORANGE - 5 SPICE GLAZED VENISON LOIN

(cooked to your liking)

with Braised Red Cabbage, Poached Lady Apples and Salsify

*STRIPLOIN OF SILVER FERN FARM'S GRASSFED BEEF

(cooked to your liking)

with Glazed Carrots, Wilted Swiss Chard, Potato Purée and Red Wine Jus

RED WINE BRAISED SHORTRIB

with Creamed Mustard Greens, Wild Hive Polenta and Cipollini Onions

Three-Course Dinner 68.

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The Last Course

* UPSIDE DOWN CARAMELIZED WINESAP APPLE TART

with Green Apple-Yuzu Sorbet and Yuzu Sabayon

CHOCOLATE CARAMEL TART

with Milk Chocolate Mousse and Caramel Ice Cream

BLOOD ORANGE CREAM NAPOLEON

with Caramel Blood Oranges and Blood Orange Sorbet

GINGERBREAD TRIFLE

with Yogurt Mousse, Candied Kumquats, Ginger, Cranberries and Pistachios

COFFEE-TOFFEE ICE CREAM SANDWICH

with Roasted Bananas and Salty Peanuts

COCONUT TAPIOCA

with Passion Fruit Sorbet and Crispy Coconut Tuile

SORBET SAMPLER

Passion Fruit, Coconut, Raspberry and Grape

WARM SUGAR & SPICE DOUGHNUTS

CHEESE PLATE

*As a Dessert 3-Cheese Plate \$5 Supplement
As a separate Cheese Course 3-Cheese Plate \$18*

Kunik, Nettle Meadow, Warrensburg NY

Soft, triple crème, Brie-like, pasteurized goat's milk and Jersey cow cream

Ballad, Andante Dairy, Petaluma, CA

Firm, sweet and salty, maple syrup washed, aged goat'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

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