



# PLATED ENTREES

## PETITE FILET OF BEEF

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Cognac, green peppercorn sauce, caramelized sweet onions, mashed potato puree, oven roasted Asparagus

## SEA SALT AND SPICE CRUSTED NEW YORK STRIP STEAK

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Chimichurri, crispy smashed red bliss potato, sauteed tricolor Carrots

## TOASTED CHILI FRENCH CUT CHICKEN BREAST

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pea greens, forbidden black rice, chili crisp, sunflower shoots

## HAMPTON HONEY CO CHICKEN BREAST

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basil risotto, honey glazed carrots, mache

## ENDLESS SUMMER RUB PAN SEARED CRESCENT DUCK BREAST

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Pomegranate citrus syrup, fennel and potato puree, crispy shaved brussels





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## CRISPY ARCTIC CHAR

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Roasted Sun Gold Cherry Tomato's and White Beans  
Casoulet, Carrot Top Gremolata, Oven Roasted Sumac  
Dusted Roasted Carrots

## MISO CITRUS GLAZED CHILEAN SEA BASS

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Red Curry Coconut Forbidden Rice, Saute Bok Choy

## PAN SEARED BLOCK ISLAND SWORDFISH

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Mint and Parsley Gremolata , East End Eggplant  
Cappanatta, Creamy Polenta

## PAN SEARED LINE CAUGHT MONTAUK STRIPED BASS PROVENCAL

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Creamy Saffron Polenta Puree, Oven Roasted  
Asparagus

## YAKATORI GLAZED PAN SEARED KING ORA SALMON

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Miso and Green Onion smashed Yukon gold  
potato, garlic citrus burnt broccoli

## TRI COLOR SESAME AND NORI CRUSTED SEARED TUNA

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Sweet and Spicy Asian Noodles, Mango  
and Jicama Slaw, Wasabi, Avocado Crème,  
Papaya Citrus Eel Glaze





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## DUO PLATES

MISO CITRUS GLAZED CHILEAN SEA BASS  
& KID SQUID BREWERY DREAMY STOUT  
BRAISED SHORT RIB

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Miso and Green Onion smashed Yukon gold potatoes,  
Saute bok Choy

ENDLESS SUMMER RUBBED PAN SEARED  
CRESCENT FARM DUCK BREAST & PAN  
SEARED DAY BOAT SEA SCALLOPS

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Chili Pomegranate Citrus Syrup, Sweet Corn and Parmesan  
Risotto, Local Satur farm baby carrots w honey ginger glaze

COFFEE RUBBED PAN SEARED ORGANIC  
FARM RAISED KING ORA SALMON FILET  
& SEA SALT AND SPICE CRUSTED NEW  
YORK STRIP STEAK

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Miso and Green Onion smashed Yukon Gold Potato. Burnt  
broccolini with lemon, sherry vinegar, EVOO, salt and  
pepper





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## PAN SEARED LINE CAUGHT MONTAUK STRIPED BASS & SEA SALT AND SPICE CRUSTED PETITE FILET MIGNON

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Local Eggplant Caponata and Slinky Potatoes w Rosemary  
Red Chili Oil, EVOO/ lemon parsley sauce

