



Farm-to-Table Dinner Party Menu Options

Choose: 1 grazing station, 2 appetizers, 2 entrées, 2 sides & 1 dessert

GRAZING STATIONS

ARTISAN CHEESE & CHARCUTERIE BOARD

Assortment of cheeses, cured meats, seasonal fruits and berries, local honey, crackers and toasts, marinated Greek olives, and preserves

NORTH FORK SEAFOOD TOWER

Peconic Gold oysters, Alaskan king crab, ceviche mixto, jumbo shrimp cocktail, local clams, cocktail sauce, dijonnaise, wildflower mignonette

CRUDITÉ & MEZZE BOARD

Green goddess hummus, roasted baba ghanoush, tzatziki, foraged vegetable crudités, crackers, za’atar-spiced laffa bread, house-cured olives, honey

OSETRA CAVIAR SERVICE +20 PP

Golden Osetra caviar, crème fraîche, shallot, buttermilk blinis, capers, farm eggs, toasted brioche soldiers

DIM SUM GRAZING STATION

Assortment of steamed and fried dumplings, peking duck spring rolls, steamed bao buns, chicken lettuce cups, tempura shrimp, trio of sauces

SPANISH GRAZING STATION

Aged Manchego, fig jam, Marcona almonds, truffle honey, Jamón Ibérico de Bellota, Chorizo Vela, Pan con Tomato, Spanish olives, guindilla peppers

APPETIZERS

TUNA TARTARE +5 PP

Bluefin tuna tartare, Calabrian chile, whipped labneh, white ponzu, Osetra caviar, carta di musica chips

MOULES À LA BOUILLABAISSE

Steamed mussels, bouillabaisse broth, duck fat fries, rouille aioli, crostini

ESCARGOT & SOURDOUGH

Peconic escargot, ramp butter, green garlic gremolata, fine herbs, tallow-toasted sourdough bread

LOBSTER & BURRATA

Poached Maine lobster, hand-pulled burrata, farm greens, sugar snap peas, cherry tomatoes, honey-agrodulce, elderflower-honey vinaigrette

PAPA’S BAKED CLAMS

’Nduja & garlic scape butter, chive blossom persillade, charred lemon beurre fondue

ALASKAN KING CRAB + 10 PP

Shaved black truffle, farm butter, preserved lemon, caviar, warm baguette

BANG BANG SHRIMP MIXTO

Tempura shrimp & farm vegetables, tobanjan aioli, crunchy nori, tobiko, spring umami powder

MUSHROOM ASPARAGUS SALAD

Homegrown mushrooms, grilled asparagus, poached farm egg, crispy prosciutto, farm greens, warm truffle vinaigrette

LIL’ WAGYU BURGERS

Wagyu patties, Comté cheese, shallot jam, secret sauce, kohlrabi pickles, brioche bun

CRISPY PORK BELLY BUNS

Crispy pork belly, pad kra pao glaze, yuzu-kosho aioli, steamed bao bun

A5 WAGYU CARPACCIO +5 PP

A5 Wagyu ribeye, chestnut mushrooms, wild watercress & dandelion greens, pecorino, black garlic vinaigrette

BONE MARROW BRÛLÉE

Brûléed bone marrow, Jamón-shallot marmalade, Canarian mojo verde, pickled ramps, served with grilled pan de cristal

CROQUETAS DE JAMÓN

Jamón and bechamel crispy croquetas, manchego mornay sauce, pickled veg, Jamón-umami powder, Jamón crumble

MINI LOBSTER ROLLS

Champagne & farm butter poached lobster, brioche bun, yuzu aioli, celeriac slaw

TRUFFLE SHUFFLE CAESAR SALAD

Little gem, locally harvested greens, sourdough croutons, pecorino di fossa, truffle Caesar dressing, shaved truffles

HEIRLOOM TOMATO GREEK SALAD

Local heirloom tomatoes, charred corn, Tropea onions, kalamata olives, cucumber, local greens, Catapano feta, za’atar Meyer lemon dressing

MAINS

TIDE

EMBER-ROASTED SCALLOPS

Grilled scallops, charred leeks, leek ash, vichyssoise espuma

DOVER SOLE À LA MEUNIÈRE

Brown butter, caperberry, fine herbs

LOBSTER THERMIDOR FRITES

Whole Maine lobster, Cognac cream, Gruyère gratin, pomme frites

FALAFEL CRUSTED SALMON

Falafel butter crust, spring pea orzo, tahini-lemon beurre blanc, farm herbs

BRANZINO À LA PLANCHA

Butterflied and roasted, salsa matcha, salsa verde, citrus & fennel salad

RED SNAPPER À LA PIL PIL

Whole roasted snapper, Pil Pil Sauce

LANGOUSTINES À LA TOM KHA

Kaffir-butter poached langoustines, lemongrass-coconut broth, sticky rice

MISO GLAZED HALIBUT

White miso, Thai pad see ew noodles, ginger dashi broth, crispy shiso crunch

PASTURE

DRY AGED TOMAHAWK STEAK

32-day dry-aged tomahawk chop, potato dauphinois, au poivre sauce

IMPERIAL PEKING DUCK

Whole peking duck, scallion pancakes

KOREAN SHORT RIB SAAM

Grilled Korean short ribs, farm lettuce, ssamjang, kimchi, crispy garlic crunch

LOCAL HERITAGE PORK CHOP

Grilled pork chop, summer squash rösti, spring peas medley, sauce charcuterie

HERB CRUSTED LAMB CHOPS

Fire-roasted Moroccan eggplant, spring onions, soubise, lamb jus

FILET SURF & TURF +5 PP

Filet mignon, lobster tail, béarnaise

LOCAL FIRE ROASTED CHICKEN

Pommes purée, roasted spring vegetables, chimmichuri sauce

JAPANESE A5 WAGYU +10 PP

Binchotan grilled Wagyu ribeye, smoked bamboo salt, shoyu tare glaze

FATTO A MANO

TRUFFLE GNOCCHI BIANCA

Ricotta stuffed gnocchi, truffles, cacio e pepe crema, Parmesan foam

TARTUFO E FUNGHI RISOTTO

Homegrown mushrooms, truffle risotto

KING CRAB TAGLIATELLE

Poached king crab, peppadew butter, hand-rolled tagliatelle, citrus crumble

PESTO ALLA TALLIATELLI

Homemade tagliatelle, summer squash, stracciatella, spring peas, gremolata

LOBSTER & UNI BUCATINI

Saffron-uni cream, fennel pollen, poached lobster, bucatini pasta

PACCHERI A LA CARBONE

Paccheri pasta, spicy ala vodka sauce

SPRING PEA AGNOLOTTI

English pea & stracciatella agnolotti, fava beans, Meyer lemon beurre fondue

LAMB RAGU GARGANELLI

Slow braised lamb shank, 24 hour demi, pecorino romano, garganelli pasta

SIDES

MECOX MAC AND CHEESE

Mecox Bay dairy mornay sauce, cavatappi pasta, sigit persillade

YAKITORI MUSHROOMS

Mattituck mushrooms, white soy glaze

BROCCOLINI DE CICCIO

Charred broccolini, KK’s garlic and shallot, Spanish EVOO, aji di limone

EMBER ROASTED CARROTS

Roasted baby carrots, smoked labneh, tahini ranch dressing, yuzu crunch

MEXICAN STREET CORN

Local Long Island sweet corn, lime jazz, cotija cheese crumble, tajin aioli, farm herbs

LOBSTER FRIED RICE +5PP

Lobster, jasmine rice, soy glaze, farm veg

TANDOORI CAULIFLOWER

Charred cauliflower, saffron yogurt, pomegranate, coriander chutney

TWICE BAKED POTATO

Local roasted potato, whipped Yukon gold purée, aged cheddar, crème fraîche

DESSERTS

BASQUE BURNT CHEESECAKE

Brûléed top, whipped diplomat cream

GALAKTOBOUREKO

Semolina custard, flaky golden phyllo, poached rhubarb, local honey glaze

RASPBERRY CREAM PIE

From our neighbors at Briermere Farm

TRIPLE WHITE COCONUT CAKE

Coconut chiffon cake, toasted coconut snow, white rum-chiboust cream

RAINBOW COOKIE LAVA CAKE

Molten rainbow lava cake & gelato

MILLION DOLLAR SUNDAE

Tahitian vanilla gelato, tahini shell, gold-dusted mille-feuille crumble

TRIO OF SORBETTO

Seasonal sorbets, local berries, meringue

RHUBARB MILLE-FEUILLE

Flaky caramelized pastry, vanilla bean diplomat cream, poached rhubarb, vanilla-infused strawberry compote