

THE
NORTH FORK
TABLE & INN

AMERICAN CUISINE & COMFORT

Chef's Tasting Menu

****Seared Foie Gras & Raw Tuna***

*glazed daikon, radish syrup, micro herbs
Lustau, Deluxe Cream Sherry, Spain*

Roasted Kabocha Squash Soup

*whipped bourbon crème, toasted almonds, smoked paprika oil
Pinot Blanc, Lieb, 2018 Mattituck, NY*

****Sea Scallops***

*celery root purée, swiss chard, piquillo pepper tapenade
Chardonnay, Dom. Henri Perrusset, 2016 Mâcon-Villages,
Burgundy, France*

****Domestic Lamb Loin***

*(cooked to your liking)
toasted barley, harissa roasted cauliflower,
eggplant caponata, black garlic sauce
Tempranillo, Viña Alberdi, 2013 Rioja, Spain*

Sweet Potato Soufflé

*ginger custard
(only available with Tasting Menu)
Ch. Petit Vedrines 2013 Sauternes, France*

<i>5-Course Tasting Menu</i>	<i>\$125</i>
<i>5-Course Tasting Wine Flight</i>	<i>\$35</i>