
EASTER SUNDAY
3 COURSE PRIX-FIXE
\$55 PER PERSON
TAX AND GRATUITY ADDITIONAL

STARTERS

BRUSSELS SPROUT CAESAR • pancetta, grana, naan croutons, garlic-piquillo

BLOOD ORANGE SALAD • frisée, chicory, ricotta salata, pistachio, aged balsamic

LAMB CHOPS • cucumber salsa verde, feta, crispy chickpeas

CRAB CAKE • brussels sprout slaw, applewood bacon, black truffle tartare sauce

HOUSE CURED SALMON • toasted bagel, capers, scallion whipped cream cheese

ARTICHOKE TWO WAYS • grilled and smashed

TRUFFLE CAULIFLOWER BISQUE • shaved parmigiano

MAINS

BRAISED LAMB SHANK • creamy polenta, broccoli rabe, gremolata

GRILLED SCOTTISH SALMON • celeriac pureé, asparagus, beurre blanc

SEARED SEA SCALLOPS • cauliflower rice, kale, hazelnut, brown butter

ROASTED CHICKEN • crushed yukon potatoes, baby spinach, rosemary jus

EGGS BENEDICT • poached eggs, Canadian bacon, potato hash, hollandaise

FRENCH TOAST • brioche bread, berry compote, vanilla butter

DUCK HASH • potato hash, Long Island duck, fried egg, hollandaise

DESSERTS

MASCARPONE CHEESECAKE • grilled pineapple, whipped cream, lavender honey

BUTTERSCOTCH BUDINO • chocolate cookie crumble, salted caramel sauce, whipped cream

FLOURLESS CHOCOLATE CAKE • hazelnut brittle, Tahitian vanilla gelato

GELATO AND SORBET SELECTION

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**Wölffer Kitchen is part of Wölffer Estate Vineyard located at
139 Sagg Road, Sagaponack, NY.
Please come visit us for a tour and tasting.**

*This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.