
VALENTINE'S DAY
4 COURSE PRIX-FIXE
\$80 PER PERSON
TAX AND GRATUITY ADDITIONAL

AMUSE PECONIC OYSTER* • crème fraîche, caviar

STARTERS LOBSTER BISQUE • truffle crème fraîche

CHOPPED SALAD • kale, cauliflower, apple, avocado, dried cherries, champagne vinaigrette

BRAISED SHORT RIB RISOTTO • wild mushroom, black truffles

PECONIC BAY SCALLOP CEVICHE • cilantro, calabrian chili, blood orange

CITRUS AND POMEGRANATE • chicory, hazelnut, manchego

MAINS LOBSTER RAVIOLI • cauliflower, sweet potatoes, chanterelle, velouté

VEAL MILANESE • fingerling potatoes, artichoke, fennel, tomato confit, watercress

SEARED SEA SCALLOPS • shaved brussels, fregola, romanesco, black truffle butter

CHATEAUBRIAND FOR TWO* • béarnaise, gratin, veggies

AUSTRALIAN LAMB CHOPS* • parsnip purée, broccoli, apricot mostarda

DESSERTS CHEESE PLATE • poached pear, almond brittle

RED BERRY TART FOR TWO • grand marnier whip, zabaione

CHOCOLATE FONDUE • fresh fruit, crispy tuile

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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.