

Autumn in Amagansett

Appetizer

Long Island Baked Clams

Local Cherrystone Clams Farm Fresh Vegetables Double Smoked Bacon Touch of Breadcrumbs

Salad

Champagne Grapes and Goat Cheese

Roasted Grapes Fresh Greens Cherry Tomatoes Basil Mint and Goat Cheese

Main Course

Hand Cut Local Striped Bass Fillet

Dayboat Fresh and Line Caught. Roasted and Finished with a Sauce of Local White Wine Fresh Lemon
Garlic and Herbs

Butternut Squash Risotto

With Roasted Peaches and Fresh Mint

Roasted Brussels Sprouts

With a Rosemary Dijon

Dessert

Heirloom Carrot Cake

Baked in House with Five Spice Cream