



APPETIZERS & SALADS

FROM THE SEA

Iced “Fisher’s Island ” (Long Island, NY) Oysters♦
Red Wine Mignonette 18.

Tartare of Organic Scottish Salmon♦
Cucumber, Radish Sprouts, Potato Gaufrette & Lemon Caper Dressing 18.

Spicy South Shore Clam Chowder
Bacon, Aromatic Vegetables & San Marzano Tomatoes 14.

Chopped Shrimp Salad
Shaved Fennel, Green Beans, Feta & Lemon Dill Vinaigrette 18.

FROM THE FARM

Warm Mushroom & Baby Arugula Salad
Shaved Parmigiano & Balsamic Vinaigrette 16.

Roasted Heirloom Beets
Endive, Apple, Candied Walnuts, Aged Goat Cheese & Sherry Walnut Dressing 18.

Seared Sonoma Foie Gras
Cognac, Spices, Dried Black Plums & Toasted Brioche 25.

Country Style Pork Terrine
Sauce Gribiche, Whole Grain Mustard & Toasted Bread 12.

♦♦These items may be cooked to your liking.

♦Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please advise your server of any food allergies prior to ordering.



ENTRÉES FROM THE SEA

“Gently Cooked” Organic Scottish Salmon ♦♦
Braised French Lentils, Bacon, Endive & Horseradish Beurre Blanc 34.

Pan Seared Diver Sea Scallops
Cauliflower, Apple, Cilantro & Curried Onion Puree 34.

Pan Roasted Atlantic Swordfish
Asparagus, Fingerling Potatoes & Lemon Caper Brown Butter 32.

Roasted Wild Striped Bass
Olive Oil Crushed Yukon Gold Potatoes, Spinach and Bagna Cauda 36.

ENTRÉES FROM THE FARM

Roasted Double Cut Pork Chop
Quark Spätzle, Broccoli & Lingonberry Jus 29.

Roasted Breast of Naturally Raised Chicken
Potato Puree, Haricots Vert, Shiitake Mushrooms & Herb Jus 27.

Roasted Rack of Lamb
Farro, Sweet Peas, Tomato and Taggiasca Olive Jus 38.

Fettucini & Trumpet Royale Mushrooms
Parmigiano & Truffle Essence 26.

Braised Beef Short Ribs
Red Wine Risotto, Crispy Shallots & Aged Goat Cheese 32.

Roasted Prime NY Strip Steak ♦♦
Freshly Cut French Fries & Maitre d' Hotel Butter 44.

A Taste of the Sea & Farm
The Chef's Daily Tasting Menu of Seven Courses 85.
Wine Pairing \$45 Additional

Please visit our other restaurant in East Hampton
cittanuova 29 Newtown Lane 631-324-6300
East Hampton Point is opening for Easter Brunch on April 12th