



Hamptons Restaurant Week Menu
\$24.95

Join us for our regular \$29 prix fixe special when Hamptons Restaurant Week is over!

Restaurant Week Wine Specials

2004 Freemark Abbey Napa Valley Cabernet Sauvignon
\$14 Glass / \$56 Bottle

2005 Wölffer Estate 'La Ferme Martin' Chardonnay
\$9 Glass / \$36 Bottle

APPETIZERS & SALADS

Roasted Heirloom Beets
Frisee, Candied Walnuts, Apple, Goat Cheese & Sherry Walnut Vinaigrette

Seafood Ceviche
Mahi Mahi, Shrimp, Sea Scallops, Citrus & Cilantro

A Simple Green Salad
Sherry Vinaigrette

Warm Crimini Mushroom & Tri-Color Salad
Arugula, Endive, Radicchio, Shaved Pecorino & Aged Balsamic Vinaigrette

Spring Pea Soup
Quenelle of Smoked Salmon & Herb Infused Olive Oil

◆◆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 & FARM

“Gently Cooked” Organic Scottish Salmon♦♦
Braised French Lentils, Bacon & Watercress Pureé

Pan Roasted Local Skate
Asparagus, Farro & Lemon Caper Brown Butter

Roasted Iowa Pork Loin
Napa Cabbage Fondue, Carrots & Lingonberry Jus

Fettucine & Trumpet Royale Mushrooms
Parmigiano, Spring Peas & Truffle Essence

Roasted Breast of Naturally Raised Chicken
Olive Oil Crushed Yukon Gold Potatoes, Haricot Verts, Preserved Lemon & Green Olive Jus

Roasted Prime NY Strip Steak♦♦
Freshly Cut French Fries, Spinach & Maitre d’ Hotel Butter (\$8 supplement)

DESSERTS

Molten Chocolate Cake
Chocolate Sauce & Peanut Butter Gelato

Sticky Date Cake
Toffee Sauce & Panna Gelato

Crème Fraîche Panna Cotta
Sugar Cookie & Tangerine Sauce

Apple Bread Pudding
Caramel Sauce & Vanilla Gelato

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