

WÖLFFER
KITCHEN
SAG HARBOR

NEW YEAR'S EVE 2016

\$85 per person

Sparkling Wölffer Rosé toast

631.725.0101 for Reservations

AMUSE SURF AND TURF • tuna tartare, beef carpaccio, chimichurri

APPETIZERS LOBSTER BISQUE • truffle crème fraîche, snipped chives
CHOPPED SALAD • apple butternut squash, dried cranberries, walnuts, gorgonzola
OYSTERS ROCKEFELLER • spinach, bacon, Pernod cream
GRILLED VERMONT QUAIL* • cranberry braised lentils, poached pear, merlot reduction
GRILLED SPANISH OCTOPUS • fingerling potatoes, olives, piquillo peppers, saffron aioli
HOUSE CURED SALMON* • pickled vegetables, toasted sourdough, dill crème fraîche

ENTREES GRILLED AHI TUNA* • broccoli rabe, fingerling potatoes, olives, capers, imported tomato
BUTTER POACHED LOBSTER • baby carrots, yukon gold potato, black truffles, haricot vert
OSSO BUCCO • risotto Milanese, baby spinach, gremolata
GRILLED LOIN OF VENISON* • braised red cabbage, toasted spätzle, sour cherry bordelaise
RIGATONI WITH BRAISED LAMB RAGU • imported tomato, rosemary, goat cheese
BLACK AND WHITE TRUFFLE RISOTTO • shaved reggiano, micro fennel

DESSERT BUTTERSCOTCH BUDINO • salty caramel sauce, fresh whipped cream
MASCARPONE CHEESECAKE • grilled pineapple, lavender honey
FLOURLESS CHOCOLATE CAKE • vanilla gelato, Valrhona chocolate sauce

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**Wölffer Kitchen is a project of Wölffer Estate Vineyard.
Visit the winery at 139 Sagg Road, Sagaponack.**

*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.