



An evening featuring locally sourced and organically farmed provisions paired with the sustainably farmed wines of Lieb Cellars and Suhru Winery from Cutchogue, Long Island

M E N U

1 s t c o u r s e

North Fork/South Fork

Oyster Trio

Peconic Gold Oyster Ponds Hampton Oysters

Peconic Bay Sea Scallop

Caviar

Lieb, Estate Sparkling Pinot Blanc 2021

2 n d c o u r s e

Classic Caesar

HydrOrganic Farms, East Setauket

Lieb, Estate Pinot Blanc 2022

3 r d c o u r s e

House-Made Tagliatelle with Locally Grown Asparagus

Pecorino Romano-Butter Sauce

Suhru, Teroldego 2021

4 t h c o u r s e

L.I Duck

Blackberry & Orange Compote

Lieb, Estate Cabernet Franc 2021

5 t h c o u r s e

Artisan Cheese Plate

Mecox Bay Dairy

Chocolate Hazelnut Tart

Suhru, Dry Riesling 2023

