

PLATED DINNER MENU 145PP

HOUSEMADE MILKBREAD
Garden Pesto, Cultured Butter

APPETIZER

TWO MILE SALAD
Deep Roots Lettuce, Herbs, Peconic Bel

FOR THE TABLE

RIGATONI CACIO E PEPE
Black Tellicherry Peppercorns
Aged Parmesan, Local Corn

PAN ROASTED SCALLOPS
Smoked Deep Roots Eggplant
Oregon Road Summer Squash

ENTRÉE *choice of two*

KING TRUMPET MUSHROOM
Burnt Shallot Demi-Glace, Red Lentil

SWORDFISH VERACRUZ
Farm Tomato, Castelvetrano Olives, Grilled Potatoes

SLOW SMOKED HALF CHICKEN
Potato Purée, Vinegar Jus, Pickled Peppers

FOR THE TABLE

Farmstand Sauté, Market Treasures

SIDE DISHES *serves 2-3*

Potato Purée \$13
Yukon Gold
Farmstand Butter & Cream

Buried Treasures \$17
KK's Cabbage, Piquillo-Date Vinaigrette
Caramelized Onion, Crème Fraîche

Baked Truffle Cavatelli \$27
Aged Gouda
Herbed Breadcrumbs

French Fries \$15
Lemon Aioli

DESSERT

choice of one

FRUIT PAVLOVA
Fresh Jam, Whipped Crème Fraîche

WARM CHOCOLATE BROWNIE
Pistachio Ice Cream, Candied Pistachios

Chefs John Fraser & Carlton Halaby

FAMILY-STYLE DINNER MENU 110PP

HOUSEMADE MILKBREAD
Garden Pesto, Cultured Butter

APPETIZER

choice of three

TWO MILE SALAD
Deep Roots Lettuce, Herbs, Peconic Bel

CORN TEMPURA
Lemon Aioli

TUNA TARTARE
Tomato Gelée, Cured Cucumbers, Elderflower

BROILED LITTLE NECK CLAMS
Sun-Dried Tomato-Garlic Butter

HAND CUT BEEF TARTARE
Pickled Ramps, Anchovy, Grilled Focaccia

ENTRÉE

choice of three

KING TRUMPET MUSHROOM Burnt
Shallot Demi-Glace, Red Lentil

GRILLED YELLOWFIN TUNA **+20pp**
Braised Kale, Fisherman's Preserve

MECOX PORK CHOP **+20pp**
Deep Roots Pepper Romesco, Oregano

RIGATONI CACIO E PEPE
Black Tellicherry Peppercorns
Aged Parmesan, Local Corn

SLOW SMOKED HALF CHICKEN
Radish Cake, Vinegar Jus, Pickled Peppers

DRY AGED LONG ISLAND DUCK **+25pp**
Confit Leg, Evergreen Orchards Nashi Pear,
Polenta

SWORDFISH VERACRUZ
Farm Tomato, Castelvetro Olives
Grilled Potatoes

FILET MIGNON 6oz **+25pp**
GRASS FED NEW YORK STRIP 14oz **+35pp**

SIDE DISHES

serves 2-3

Potato Purée \$13
Yukon Gold
Farmstand Butter & Cream

Buried Treasures \$17
KK's Cabbage, Piquillo-Date Vinaigrette
Caramelized Onion, Crème Fraîche

Baked Truffle Cavatelli \$27
Aged Gouda
Herbed Breadcrumbs

French Fries \$15
Lemon Aioli

Farmstand Sauté \$15
Market Treasures

DESSERT

FRUIT PLATE
Chef's Selection of Seasonal Market Fruits

WARM CHOCOLATE BROWNIE
Pistachio Ice Cream, Candied Pistachios

Chefs John Fraser & Carlton Halaby