
LONG ISLAND RESTAURANT WEEK 2018

3 COURSES | \$28.95

FIRST COURSE

Spring Pea Bisque
mint, reggiano

Grilled Asparagus and Artichoke
ricotte salata, aged balsamic, basil oil

Steamed Mussels
chorizo, chick peas, harissa, cilantro

Wild Mushroom Strudel
pea shoots, truffle essence

Brussels Sprouts Caesar
pancetta, reggiano, naan croutons

SECOND COURSE

Scottish Salmon
braised lentils, red coconut curry fume

Asparagus and Wild Mushroom Risotto
shaved grana

Chicken Milanese
arugula, artichoke, fresh mozzarella, cherry tomato, aged
balsamic

Grilled Wild Shrimp
cannellini bean stew, watercress, tomato vinaigrette

Braised Short Ribs
creamy polenta, broccoli rabe, merlot

DESSERT

Pear Rhubarb Cobbler
Warm Flourless Chocolate Cake
Mascarpone Cheesecake

@wolfferkitchen
@wolfferwine



Wolffer Kitchen is part of
WÖLFFER ESTATE VINEYARD
139 Sagg Road, Sagaponack, NY.
Please come visit us for a tour and tasting.

*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.