

# MENU

**KC Wild Bread kelp sourdough, Amagansett sea salt whipped butter**  
*paired with Blanco de Tempranillo, Pago del Vicario*

## **Seafood duo:**

**Violet Cove oyster with chorizo mignonette, lemon air & Flavor Fields  
edible flowers**

**Local razor clam, parsley picada oil**  
*paired with Albarino, Alba Vega*

**Mattituck Mushrooms medley, mushroom broth, own air**  
*paired with Godello, Vina Godeval, Cepas Vellas*

**Crescent Duck breast, crispy spinach polenta, house-grown fig  
demi-glace, citrus fluid gel**  
*paired with Cabernet Sauvignon, Logos Cabernet*

**Local lamb tenderloin pinchos, Soul Creations herb mojo verde sauce**  
*paired with Graciano, Agramont 97 Decanter*

**Catapano goat cheesecake, local honeyed pistachios, lemon cream**  
*paired with Esquedero vermouth*

