

Bridgehampton Inn Restaurant

Chef Alejandro Osorio

Before placing your order, please inform your server if a person in your party has a food allergy.

Restaurant Week Menu

To Start

French Onion Soup

Porcini and Truffle Ravioli, Sauce
Americaine and Burgundy Truffles

Endive and Asian Pear Salad with Roquefort
Cheese, Walnuts and Dijon Mustard
Vinaigrette

Coquilles Saint-Jacques

Fricassee of Peconic Gold Oysters and
Lobster Mushrooms in Chardonnay Cream
Sauce. +8

Grilled Foie Gras with Crispy Polenta,
Quince Paste and Aged Prosciutto +12

Side Dishes

Fried Artichokes with Garlic Aioli 16-

Rock Shrimp Tempura 16-

Roasted Cauliflower 16-

Ratatouille 16-

House Made Corn Bread 12-

To Follow

Provençal Bouillabaisse, Mussels, Jumbo
Shrimp, Halibut and Monk Fish

Veal Ossobuco Ragú, Rigatoni Pasta and
Fresh Ricotta Cheese

Boeuf Bourguignon, Potato Purée, Shiitake
Mushrooms and Roasted Baby Carrots

Cassoulet de Carcassonne, Stew of Tarbais
Beans, Duck and Pork confit, Pork Belly
and Garlic Duck Sausage

Rohan Duck Breast with Cauliflower Purée,
Chestnuts and Armagnac and Chocolate
Sauce +14

Australian Lamb, Roasted Fingerling
Potatoes Broccolini, Black Garlic Jus +14

Venison Saffron Gnocchi, Creamy Spinach
and Juniper Berry Jus +14

*These items are raw or cooked to order. Consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may increase your risk of food-
borne illness.

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Dessert

Profiteroles

With Vanilla Ice Cream, Warm Chocolate Sauce, and Walnuts

Basque Cheesecake

Classic Crème Brule