



AT SOUTHAMPTON INN

DINNER, A LA CARTE

SOUPS

Long Island Corn Puree ~ vanilla crème fraîche, Thai chili oil*	10
Lobster Bisque ~ Cognac foam, king crab crouton	12

SALADS

Mixed Baby Field Greens ~ frizzled onions, grape tomatoes, aged balsamic*	9
Caesar ~ romaine hearts, focaccia crisp, shaved Reggiano*	10
Exotic Mushroom Salad ~ warm buffalo mozz, sourdough toast, frisée*	11
Crispy Yellow Fin Tuna ~ soba noodle salad, cucumber-wasabi aioli	14

TO SHARE

Steamed Dumplings ~ lemongrass scented chicken, soy miso dipping sauce	9
P.E.I. Mussels ~ chorizo, corn, scallion, pinot grigio broth	11
Peconic Scallops ~ Pancetta, morel mushrooms, sweet pea-truffle foam	15
Beef Fondue ~ roasted filet mignon, bleu cheese fondue, onion crisp	13
Wok Fried Calamari ~ lime-anchovy aioli	11
Lobster Tacos ~ Sriracha pepper, avocado, lime marinated lobster, roasted corn	15

MAINS

Wild Salmon ~ artichoke puree, Liguorian olive-feta salad	25
Lobster Pot-Pie ~ lobster velouté, sautéed lobster, local vegetables, pastry crust	26
21 Day Dry Aged N.Y. Strip ~ gorgonzola potato roll, petit vegetables, natural jus **	39
Free Range Chicken ~ oven roasted, grain mustard demi, lemon scented broccolini	22
Trenne Pasta ~ local vegetables, forest mushrooms, basil cream, E.V.O.O. *	22

*Vegetarian

**These menu items can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

DINNER PRIX-FIXE

JUNE 2010

INTRO

Lobster Café au Lait ~ Cognac foam, lobster "swizzle stick"
Piquillo Pepper ~ Catapano farms goat cheese, aged sherry vinegar*
Gulf Shrimp ~ Silver Queen corn, vanilla crème fraîche, ancho-honey oil
Mixed Baby Field Greens ~ frizzled onions, grape tomatoes, aged balsamic*

HEADLINE

North Atlantic Halibut ~ charred miso, sea beans, Meyer lemon gastrique
Pork Porterhouse ~ white bean cassoulet, local apple cider reduction**
Elysian Farms Lamb Sirloin ~ crisp chickpeas, braised tomato, harissa aioli
Duet of Long Island Duck ~ confit duck and fingerling potatoes, deep fried duck egg, yuzu laquer
Local Clams ~ crispy pork belly, Southampton Publick House Grand Cru broth

ENCORE

Trio of sorbets
Duo of ice creams
Chocolate Molten

32 per person

Executive Chef Bryan Naylor