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## FIRST COURSE

Lollipop Lamb Chops  
cucumber salsa verde, feta, aged balsamic

Brussels Sprout Caesar  
pancetta, naan crouton

Ruby Grapefruit Salad  
chicory, ricotta salata, hazelnuts

Truffle Cauliflower Bisque  
shaved reggiano, crispy leeks

Wood Roasted Oysters  
bacon, kale, reggiano, pernod

Grilled Asparagus  
fried eggs, pecorino, truffle vinaigrette

Smoked Salmon  
tomato, onion, capers, grilled bread

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## SECOND COURSE

Eggs Benedict  
potato hash, hollandaise

Braised Lamb Shank  
creamy polenta, broccolini, mint gremolata

Scottish Salmon  
horseradish whipped potato, baby carrots, asparagus, chive  
beurre blanc

Grilled Ahi Tuna  
soba noodles, seaweed, ponzu

Long Island Duck Hash  
fried egg, baby spinach, hollandaise

Banana French Toast  
vanilla butter, maple syrup

Chicken Milanese  
arugula, pickled red onion, artichoke, tomato, aged balsamic

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## DESSERT

Butterscotch Budino  
Chocolate Cake  
Mascarpone Cheesecake

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@wolfferkitchen  
@wolfferwine



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

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\*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.