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## FIRST COURSE

Ruby Red Grapefruit Salad  
chicory, hazelnuts, aged balsamic, gruyère croutons

Wild Mushroom Strudel  
Montrachet, frisée, port reduction

Grilled Wild Shrimp  
winter succotash, truffle beurre blanc

Cauliflower Risotto  
butternut squash, frizzled leeks, reggiano

Peconic Pride Oysters  
verjus mignonette

Wood Roasted Clams  
chorizo, chickpeas, harrisa fume

Brussels Sprout Caesar  
pancetta, naan croutons, grana

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## SECOND COURSE

Butter Poached Lobster  
confetti vegetables, black truffles

Filet Mignon  
potato purée, broccoli rabe, gorgonzola, bordelaise

Codfish  
farro, grilled artichoke, olive tapenade

Rack of Lamb  
potato gratin, tuscan kale, apple pomegranate com-  
pote

Duck Confit Torteloni  
wild mushrooms, squash, brussels sprouts

Bronzino  
citrus, watercress, artichoke, aged balsamic

## DESSERT

Nutella Mousse  
fresh berries, whipped cream

Chocolate Covered Strawberries  
almond brittle, vanilla whipped cream

Mascarpone Cheesecake  
raspberry compote

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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.