DINNER

winter 2011/2012

**housemade soups**

seasonal soup   7

puree of vidalia onion soup  7
gruyere crostini

**salads**

caesar salad 9
baby red and green romaine, shaved pecorino romano cheese, herbed croutons, lemon-garlic dressing

organic field greens salad  9  gf
ricotta salata, shaved fennel, citrus segments, toasted cashews, navel orange vinaigrette

roasted red beet & long island potato salad  9  gf
pickled red onion, crispy pancetta, whole grain mustard vinaigrette

**starters**

grilled prawns  12  gf
over a salad of tatsoi, jalapeno, red onion, ponzu

painted hills beef carpaccio   11

roasted tomato jam, horseradish creme fraiche, baby arugula, grilled herbed baguette

roasted winter squash & wild mushroom profiteroles  11
goat cheese, wild mushroom demi-glace

american artisanal & farmstead cheese plate 14
3 cheeses with seasonal accompaniments
suggested wine flight $15 or beer flight $15

**housemade pastas**
(all may be substituted with brown rice pasta- gƒ)

potato gnocchi    12/20
long island duck bolognese, pecorino romano cheese

black truffle, ricotta & tarragon ravioli  12/20
sauteed spinach, roasted cipollini onions, parmesan pan sauce

**entrées**

\*american kobe beef burger 13
lettuce, red onion, pickle, toasted roll, jicama slaw, house-cut fries
add $2 each
(american, cheddar, swiss, crumbled blue cheese, bacon, sautéed onions or wild mushrooms)

\*oven roasted painted hills farm filet mignon  30
roasted brussel sprouts, boulangerie potatoes, blue point toasted lager demi-glace

‘pot roast’  25
braised painted hills short ribs with winter vegetables, buttered housemade noodles

pan roasted all natural frenched chicken breast  22 gƒ
braised brussel sprouts, root vegetable gratin, chardonnay pan sauce

\*mole & honey long island duck breast 25     gf

braised red cabbage, duck confit & long island potato hash, red wine demi-glace

oven roasted long island fluke 24  gƒ
sauteed swiss chard, butternut squash puree, coriander & citrus buerre blanc

pan roasted organic salmon 26
asian vegetable stir fry, shrimp dumplings, miso-sake broth

**side orders** 7

duck confit & long island potato hash

braised brussel sprouts

truffle-parmesan fries (+$3)

caramelized onion & blue cheese risotto cake

sauteed spinach

house cured bacon mac & cheese

gf=items made without gluten
\*please note that we take special care in preparing dishes without gluten,
however we do not have a gluten-free kitchen

All of our dishes feature a suggested wine and beer pairing.
Pairings are available for view in the restaurant only.

Fresh produce and ingredients, arriving daily from regional purveyors and artisans, are the focus of our seasonal menus. Fifth Season menus may change based on the availability of specific seasonal ingredients.
We select and hand-cut all our meats and fish daily. Most of our fish are line caught. All seafood availability is subject to seasonal weather and fishing conditions.

freebird farm, new york                                                                                                                                                         painted hills, oregon
eberly farms, pennsylvania
ozark mountain co-op, missouri
crescent farm, long island
la quercia, iowa
braun, long island

kingston, long island
satur, long island

latham farm, long island

jasper hill farm, vermont
nettle meadow farm, new york
calabro cheese co, connecticut