

SUNSET SUPPER

at Southold Farm + Cellar

Southold Aperera Spritz [fortified picpoul blanc, grapefruit + Suitably Stunning]

2016 Suitably Stunning [Syrah, Goldmuskateller]

SCOTTISH SALMON TORO texas strawberry, serrano, avocado + thai basil

2021 Grand Gestures [Viognier]

WATCH HILL OYSTERS [RI] preserved lemon + white balsamic mignonette

2021 Love Amongst Wolves [Piquepoul Blanc]

GULF SHRIMP CEVICHE leche de tigre, texas citrus, nasturtium + arbequina olive oil

2021 Beautiful Vulnerability [Piquepoul Blanc, Trebianno, Grüner Veltliner]

SOCRATES CUCUMBER cherry tomatoes, marinated buffaletta,
preserved lemon vinaigrette + herbs

2021 Forgotten Dreams [Sangiovese Cersuolo]

NEW ENGLAND SEA SCALLOP black pearl mushroom, shallot,
crème fraîche + fontina

2021 Forgone Conclusion [Alicanté Bouschet]

DUCK CONFIT frisee, apricot + jalapeño

2015 Devil Makes Three [Cab Franc, Merlot, Malbec]

COULOTTE spring vegetables + salsa verde

SF+C Toddy [honey brandy + garden-foraged herbal tea]

ORO BIANCO CHEESE PLATE blue bonnet, buffaletta feta,
ladybird + accouterments

The Kitchen at Southold Farm + Cellar would like to thank the local farmers,
ranchers + artisans that share their bounty and make this meal possible.

Chef

Sable-Tanya Wentwood