

THE SUNSET SUPPER

AT SOUTHOLD
FARM + CELLAR

I

SOCRATES CUCUMBER

melon broth, jalapeño,
preserved lemon + garden herbs

2021 *Grand Gestures* [Viognier]

II

HAMACHI CRUDO

Texas strawberry,
serrano + Thai basil

2021 *Beautiful Vulnerability*

[Piquepoul Blanc, Trebbiano, Grüner Veltliner]

III

YELLOWFIN

sugar snap peas, corn, cherry
tomatoes, red onion, garden herbs

2021 *Forgotten Dreams* [Sangiovese Cerasuolo]

IV

HEIRLOOM POUSSIN

bone marrow new potatoes,
pan jus

2021 *Forgone Conclusion* [Alicante Bouschet]

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 Wentwoord