

APPETIZERS

Add an Herbed Popover with roasted garlic brown sugar butter +3

Brussels Sprouts

maple aioli, applewood smoked bacon

Lobster Bisque ^{GF}

butter-poached Maine lobster, Madeira emulsion, rock chives

Mussels Saffron ^G

tomato saffron fumet, curry butter, fennel, lemon thyme, French bread

Berkshire Pork Belly ^{GF}

fennel and sprout slaw, peanuts, bacon aioli, soy mustard caramel

Tuna Tartare ^{GF}

mirin mango soy vinaigrette, minted cucumber, red tobiko caviar, spicy aioli, panéed rice

Bison Carpaccio ^{*GF +6}

espresso chili salt, lemon oil, black garlic aioli, arugula, aged Reggiano, pickled shallot, smoky pine nuts, chickpea crackle

ADD A SALAD

Parlato Kale ^{GF +9}

green curly kale, Savoy cabbage, herb-marinated tomatoes, Thai peanut vinaigrette, Parmigiano Reggiano, roasted peanuts

Steakhouse Caesar ^{G +8}

romaine hearts, horseradish Caesar dressing, gremolata, lemon pepper oil, Parmigiano Reggiano

WHB Wedge ^{G +8}

baby iceberg, sugared bacon, herb-marinated tomatoes, crispy pickled shallots, Danish blue cheese dressing, lemon espelette vinaigrette

CHEF'S CREATIONS

Scottish Salmon ^{*GF}

black truffle cream, sautéed baby kale, wild mushrooms, roasted red peppers, golden pommes purée

Pan-Seared Branzino ^{GF}

parsnip purée, fennel salad, citrus pan sauce, pomegranate seeds, blood orange balsamic reduction

Red Pepper Gnudi ^V

foraged wild mushrooms, red peppers, kale, truffle cream reduction

Almond Crusted Flounder

whipped sweet potatoes, asparagus, rum-glazed banana, citrus beurre blanc

Red Dragon Burger ^{*}

8oz Certified Angus Beef®, arugula, fried pickled shallots, tomato bacon jam, maple aioli, mustard and ale cheddar, herbed pomme frites

Berkshire Pork Chop ^{*G}

Red Dragon cheddar, whipped sweet potatoes, assorted squash, spiced pecan, espagnole sauce

Filet Mignon ^{*GF +16}

potatoes purée, charred broccolini, mushroom demi glace

DESSERTS

Sorbet Trio ^{G, V}

house-made assortment

Warm Pecan Pie ^V

Callebaut chocolate, coconut Oreo crust, bourbon brown sugar ice cream, caramel

Chocolate Rose Pot de Crème ^{GF, V}

rose essence, espresso whipped cream, lace almond crisp

Fauna's Drunken Affogato ^{G, V +4}

Frangelico & Baileys, house-made vanilla ice cream, shot of espresso, zeppole

HAPPY HOUR

Monday-Friday
3pm-6pm

BRUNCH

Saturday & Sunday
11am-3pm

OPEN 7 DAYS

Lunch & Dinner

CATERING & EVENTS

Create Lasting Memories
faunawhb.com

OPEN ALL YEAR

6 Parlato Drive, Westhampton Beach, NY 11978 | 631.288.3500 | faunawhb.com

GF gluten free V vegetarian G gluten friendly

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.