



LOCAL. FRESH. FARM.

OCTOBER 11, 2017

## STARTER

### SATUR FARMS MESCLUN GREENS SALAD

5 spoke creamery redmond cheddar, maple vinaigrette, gala apple  
wine pairing: riesling, paumanok, north fork

## MAIN

### GOLDEN HUDSON CANYON TILEFISH

hepworth farms butternut squash, risotto, satur farms petite greens  
wine pairing: merlot, paumanok, north fork

## SWEET ENDINGS

### ELWOOD FARM SPICED PUMPKIN BREAD

cream cheese frosting, cinnamon sugar  
wine pairing: rosé, paumanok, north fork

**\$40**

THREE COURSE PRICE FIXED DINNER  
\$30 WITHOUT WINE PAIRINGS

Tax and gratuity are not included.

**RESERVE NOW**

\*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve at H2O: Seafood & Sushi contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!