



LOCAL. FRESH. FARM.

OCTOBER 4, 2017

STARTER

SHRIMP AND SWEET LONG ISLAND CORN CHOWDER

andouille sausage, scallion

wine pairing: riesling, raphael, north fork

MAIN

CRESCENT FARMS ROASTED DUCK BREAST

hepworth farms butternut squash puree, roasted brussels sprouts, pecans

wine pairing: merlot estate, raphael, north fork

SWEET ENDINGS

HARBES FARM APPLE CIDER DONUTS

cinnamon sugar, whipped cream

wine pairing: "portico" red, port styled, raphael, 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!