



LOCAL. FRESH. FARM.

OCTOBER 11, 2017

STARTER

HEPWORTH FARMS ORGANIC BUTTERNUT SQUASH BISQUE

crème fraiche, toasted pepitas

wine pairing: riesling, raphael, north fork

MAIN

PAN ROASTED MONTAUK TILE FISH

butternut squash risotto, toasted pumpkin seeds, shaved parmesan

wine pairing: merlot estate, raphael, north fork

SWEET ENDINGS

ELWOOD FARM PUMPKIN PIE

marshmallow, caramel sauce

wine pairing: fortified riesling, 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!