



STARTERS

OYSTERS ON HALF SHELL - \$18 (GF)
6 Oysters, Lemon Ice, Cocktail Sauce

BURRATINI- \$16 (GF)

Marinated Cherry Tomatoes, Garden Basil, Garlic Coins, Pancetta, Toasted Pistachio, Balsamic Glaze

GRILLED SCALLOPS* - \$20 (GF)

Summer Hash, Fingerling Potato Coins, Peppers, Beans, Corn, Lemon Blueberry Basil Sauce

BEET SALAD (GF) - \$14

Honey Balsamic Dressing, Goat Cheese, Pistachios, Bacon, Arugula, Orange Segments



MAIN

FILET MIGNON* - \$50 (GF)

8 oz Filet, Whipped Garlic Mash Potatoes, Glazed Baby Carrots, Rosemary Demi

DUCK LEG CONFIT* - \$34

Farro Salad, Toasted Sliced Almonds, Dried Cranberries, Arugula, Sungold Tomatoes, Red Onion, Apple Cider Glaze

GRILLED SHRIMP - \$36 (GF)

Roasted Corn Polenta, Roasted Red Pepper Sauce, Arugula Tomato Salad, Honey Balsamic Dressing

SEAFOOD PASTA* - \$36

Rigatoni, Piquillo Pepper Cream Sauce, Scallops, Lobster, Andouille Sausage, Cherry Tomatoes

CITRUS PANKO

ENCRUSTED TUNA* - \$34
Bean and Jalapeno Purée, Watermelon and Orzo Salad

THE DIMON ESTATE: CHAPTER I FARMERS OF LOWER AQUEBOGUE

In 1704 Jonathon Dimon acquired over 300 acres in what came to be known as Lower Aquebogue. His son, also Jonathon, built a farm house on the property in the 1750's. The Dimon family farmed until the 1860's when John F. Dimon bought the house from his Uncle Daniel Dimon. Crops the Dimon's most certainly would have grown included wheat, rye, barley, hay and corn. Though the records indicate they were not the largest producing farmer of the region, it is certain the first three generations of Dimon's in Lower Aquebogue would have been farmers by profession.

Coming this fall The Dimon Estate: Chapter 2: The Merchant and Princess Rosalie



WHITE FISH* - MP

Tomato Pesto Cream Sauce, Lemon Ricotta Gnocchi, Roasted Asparagus

STARTERS

HEIRLOOM TOMATO CAPRESE - \$16 (GF)
Wickhams Heirloom Beefsteak Tomatoes, Mozzarella, Black Lava Salt, Extra Virgin Olive Oil, Basil

ALMOND CRUSTED BRIE - \$10

Cranberry Brie, Truffle Honey, Toasted Ciabatta Bread

DUCK DRUMMETTES - \$16

Blueberry BBQ, Horseradish Dill Dipping Sauce

MUSSELS - \$18

Andouille Sausage, Blistered Cherry Tomatoes, White Wine, Garlic, Parsley, Butter, Toasted Ciabatta

MAIN

COFFEE RUBBED

BONELESS RIB-EYE* - \$47

Summer Hash, Fingerling Potato Coins, Peppers, Beans, Corn, Horseradish Dill Sauce

HALF CHICKEN- \$32 (GF)

Smashed Red "B" Potatoes, Corn and Tomato Salad, Lemon Thyme Chicken Jus

FLUKE* - \$32

Almond Crusted, Smashed Red "B" Potatoes, Roasted Asparagus, Lemon

TEQUILA LIME RAVIOLI - \$32

Sweet Corn Ricotta Ravioli, Roasted Corn, Blistered Cherry Tomatoes, Tequila Lime Cream Sauce, Jalapeño, Cilantro, Garlic, Onion

STUFFED SUMMER SQUASH- \$28 (V)

Farro, Tomato, Sliced Almonds, Dried Cranberries, Roasted Red Pepper Sauce, Goat Cheese

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY



@thedimonestate

THE DIMON ESTATE
RESTAURANT · ORCHARD · GARDENS
40.9797° N , 72.5990° W

*This menu item consists of meat, fish, shellfish or fresh eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/ or virus. Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.