



CATERING GUIDE

ROBBINSWOLFE.COM

phone (212) 924.6500 | email hamptonclassic@robbinswolfe.com

WE WILL BEGIN ACCEPTING ORDERS ON WEDNESDAY, AUGUST 7

Robbins Wolfe
eventeurs®

ROBBINS WOLFE EVENTEURS IS DELIGHTED TO BE THE *EXCLUSIVE VIP CATERER* FOR THE 2024 HAMPTON CLASSIC.

We look forward to serving all of your food,
bar and beverage needs.

MENUS

On a pre-ordered basis we are offering:

- Opening Day Brunch/Lunch Buffet
Sunday 8/25
- Grand Prix Tent Prix Fixe Buffet
Tuesday 8/27 - Thursday 8/29
- Starters & A la Carte Platters
Wednesday 8/28 - Sunday 9/1
- Grand Prix Weekend Special Selections
Saturday 8/31 - Sunday 9/1

Whenever possible, we will try to accommodate late orders.

BAR AND BEVERAGE

We recommend that you place your bar and beverage order at the same time that you place your food orders. See wine list for descriptions of our wines. Simply review the menus, make your selections and scan and email your order forms or call us to place your order.

UPMARKET CONCESSION

Lighter fare and Daily Specials at attractive prices will be available Tuesday through Saturday at our walk-up concession located between the USET and Grand Prix tents. A more limited menu will be available on Grand Prix Sunday.

TUESDAY - THURSDAY BUFFET

On Tuesday, Wednesday and Thursday from 12–2 PM, we will be offering a \$62.50 per person prix fixe buffet in the Grand Prix Concession area. We recommend that you pre-order the buffet.

Pick up wristbands for your guests at the VIP concession.

BARS

The bars are open daily. Cash or Credit Card only.

LUNCH SERVICE ON GRAND PRIX SUNDAY

Table lunches will be delivered to your table starting at noon. Please understand that it is difficult to accommodate specific time requests on this day.

TABLE WAITERS

When ordering food and beverage from Robbins Wolfe we strongly recommend that you have your own table waiter, particularly on Grand Prix Sunday. Your waiter will deliver your food, help serve your food and beverages and be available to go to the bar for additional drinks. The fee for waiter service Tuesday through Thursday is \$495 per waiter. On Friday, Saturday and Grand Prix Sunday the fee is \$595 per waiter. Table waiters begin at 10 AM. See the Table Waiter and Table Rental Order Form to order table waiter service.

TABLE RENTALS

All menus include disposable paper goods. China, flatware, glassware and other rental items are available for an additional charge. Tablecloths are supplied by the Hampton Classic. Special linens may be ordered at an additional cost with your rental order. We require that you have a table waiter if you are ordering rentals from us. If you are ordering rentals on your own, you are responsible for the set up, break down and managing of those rentals, unless you are ordering catering or bar/beverages and a waiter from Robbins Wolfe. See the Table Waiter and Table Rental Order Form to order your table rentals.

DÉCOR

The Hampton Classic provides a simple centerpiece for each table. We can arrange for other flowers or centerpieces to be delivered to your table and can also recommend a floral designer should you require more extensive table décor.

HOW TO ORDER

All Luncheon and Bar and Beverage orders must be pre-ordered and an order must be completed for each day. You can use the enclosed order forms and scan them to us at hamptonclassic@robbinswolfe.com. Should you need assistance, please feel free to contact Robbins Wolfe by phone at 212.924.6500 or email at hamptonclassic@robbinswolfe.com.

We will begin accepting orders on **Wednesday, August 7.**

Method Of Payment

The preferred methods of payment are American Express, VISA or MasterCard. Personal checks will be accepted only if received before Wednesday, August 21, 2024. If paying with a personal check, call Robbins Wolfe to place your order. An administrative handling fee of 20% will be added to the final bill.

Order Deadlines

Classic Date	Available Menus	Deadline To Order
Sunday, August 25	Opening Day Buffet	Monday, August 19
Tuesday - Thursday August 27 - August 29	Prix Fixe Buffet	Thursday, August 22
Wednesday - Thursday August 28 - August 29	Starters A la Carte Platters	Thursday, August 22
Friday, August 30	Starters A la Carte Platters	Monday, August 26
Grand Prix Weekend Saturday - Sunday August 31 - September 1	Starters A la Carte Platters Grand Prix Special Selections	Monday, August 26

To Place Your Order

We will begin accepting orders on Wednesday, August 7.

Before placing your order, please inform us if someone in your party has a food allergy.

OPENING DAY BUFFET

SUNDAY, AUGUST 25

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH BUFFET \$49.50 PER PERSON - LUNCH BUFFET \$54.50 PER PERSON

BOTH BRUNCH AND LUNCH BUFFETS \$79.50 PER PERSON

BRUNCH

10:30 AM - 12:30 PM

BREAKFAST FRITTATAS

Smoked North Atlantic Salmon with Fennel and Fresh Herbs

Swiss Gruyere Cheese with Roasted Vegetables 

STUFFED FRENCH TOAST

Thick Sliced Egg-Soaked Brioche Bread filled with Caramelized Banana and Brown Sugar



Served with Warm Maple Syrup and Strawberry Compote 

BAKED GLAZED HAM

Brown Sugar and Mustard Glazed Baked Ham (carved on the bone)

Served with Classic Hashed Brown Potatoes


MINI FILLED MASON JARS AND YOGURT

Plain Greek Yogurt Parfaits with toppings of Honey, Granola, Blueberries and Strawberries  

Roasted Peach Overnight Oats 

FRUIT, BAGELS AND PASTRIES

Summer Fruit Salad, Mint Syrup  

Assorted Bagels, Muffins and Coffee Crumb Cake 

Creamery Sweet Butter, Cream Cheese and Jam

BEVERAGES

Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Assorted Teas

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 Vegetarian  Vegan  Avoiding Gluten

OPENING DAY BUFFET

SUNDAY, AUGUST 25

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH BUFFET \$49.50 PER PERSON - LUNCH BUFFET \$54.50 PER PERSON

BOTH BRUNCH AND LUNCH BUFFETS \$79.50 PER PERSON

LUNCH

1:00 PM - 3:00 PM

CARVING BOARD

Roasted Sirloin of Beef  | Maple Glazed Breast of Turkey

Condiments: Tomato Horseradish Cream, Coarse Grain Mustard, Peach Chutney

Served with Classic Potato Salad, Artisanal Rolls and Breads

FISH CAKES

Atlantic Cod with Citrus Remoulade

Fresh flaked Salmon with spicy Avocado Mayo

Served with Red and Green Cabbage Slaw and Sea Salt Potato Chips

TACO BAR

Slow Cooked Pulled Pork  | Shredded Chicken Tinga  | Adobo Rubbed Roasted Cauliflower 

Accompaniments: Guacamole  | Pico de Gallo  | Sour Cream  | Cotija Cheese 

Hard & Soft Taco Shells 

SALAD BAR


Mix of Farmstand Butter Lettuces and Baby Greens 

Add-ins: Chicken  | Bacon | Rainbow Quinoa  | Hard Cooked Egg  | Tomato  | Radish  | Cucumber 

Choice of Dressings: Blue Cheese  | Ranch  | Balsamic Vinaigrette 

Basket of Artisanal Breads and Crisps 

DESSERTS

Local Summer Melon 

Assorted Country Cookies and Brownies 

BEVERAGES

Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Assorted Teas

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 Vegetarian  Vegan  Avoiding Gluten

GRAND PRIX TENT LUNCHEON BUFFET









TUESDAY, AUGUST 27 THRU THURSDAY, AUGUST 29

\$62.50 PER PERSON PRIX FIXE BUFFET










GRAND PRIX CONCESSION AREA

PRE-ORDERED WRISTBANDS ARE REQUIRED. PICK UP WRISTBANDS FOR YOUR GUESTS AT THE VIP CONCESSION.

TUESDAY, AUGUST 27 11:30 AM - 2:00 PM

Grilled Mustard Seed and Coriander Dusted Ahi Tuna, Citrus Aioli 
Mediterranean Grilled Chicken with Roasted Garlic, Kalamata Olives and Braised Artichoke 
Pearl Couscous Salad with Cucumber, Cherry Tomatoes and Fresh Mint 
Medley of Sugar Snap Peas, Wax and Green Beans 
Salad of Mixed Local Greens, Dijon Vinaigrette 
Hearthstone Breads and Crisps 
Fresh Fruits and Berries 
Assorted Cookies, Brownies and Lemon Squares 

WEDNESDAY, AUGUST 28 11:30 AM - 2:00 PM

Meyer Lemon and Pepper Grilled Swordfish Kabobs, Tarragon Aioli 
Himalayan Salt and Cracked Black Pepper rubbed Tri-Tip Steak, Chimichurri Sauce 
Roasted Yukon Gold Potato Salad 
Roasted Green Beans and Caramelized Shallots 
Charred Baby Romaine, Radicchio, Purple Endive and Grilled Peaches 
Sherry Vinaigrette 
Hearthstone Breads and Crisps 
Sliced Summer Melons, fresh Mint Syrup 
Assorted Cookies; Make Your Own Strawberry Short Cake 

THURSDAY, AUGUST 29 11:30 AM - 2:00 PM

Roasted Cedar Plank Salmon with Balsamic Glaze and Charred Lemon Ring
Brochette of Grilled Lemon Parsley Chicken, Fennel and Red Pepper Sprinkled with Gremolata
Orzo with Confetti Vegetables, Basil Vinaigrette 
Roasted Broccolini, Heirloom Carrots and Shallots 
Watermelon, Feta, Cherry Tomato and Kalamata Olive Salad, Citrus Vinaigrette 
Hearthstone Breads and Crisps 
Stone Fruits 
Assorted Cookies; Berry Cobbler, Whipped Cream 

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 Vegetarian  Vegan  Avoiding Gluten

STARTERS

AVAILABLE WEDNESDAY, AUGUST 28 THRU SUNDAY, SEPTEMBER 1

EACH SERVES 4 - 6 GUESTS

ONE POUND OF OUR HOUSE ROASTED MIXED NUTS

Spicy Pecans, Cinnamon Macadamias and Salted Almonds

\$29.50

COLORFUL FARM STAND CRUDITE

with Fresh Green Herb Dip

\$48.50

TRIO OF SUMMER DIPS

Fava Bean, Fresh Tarragon, Roasted Sweet Garlic and EVO

Roasted Red Pepper Hummus

Whipped Ricotta Cheese with Fresh Basil and Lemon Zest

Served with Raw Vegetables and Grilled Rustic Bread

\$52.50

ROASTED ASPARAGUS, CREAMY CHEVRE AND APRICOT TART

With Micro Lavender Petals and EVO

\$44.75

CHARCUTERIE

Three-Month Aged Bresaola, Molinari Dry Salame and Spicy Coppa

Accompaniments: Caponata, Coarse Grain Mustard, Pickled Red Onions and Cornichons

Hearthstone Breads and Artisanal Crisps

\$86.50

SELECTION OF LONG ISLAND CHEESES

from Mecox Bay Dairy

Aged Sigit, an Alpine Style Hard Cheese with a Buttery, Nutty Finish

Shawondasse, a French Style Tomme, Mild with a Creamy Finish

Farmhouse Cheddar, a Young English Style Soft Cheddar, Sweet and Creamy

Served with Fig Jam, Seedless Grapes, Hearthstone Breads and Artisanal Crisps

\$94.50

SELECTION OF GLUTEN FREE BREADS AND CRISPS

\$15.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 Vegetarian  Vegan  Avoiding Gluten

A LA CARTE

AVAILABLE WEDNESDAY, AUGUST 28 THRU SUNDAY, SEPTEMBER 1

PLATTERS SERVE 8 GUESTS

ROASTED SHRIMP COCKTAIL

Quick-Roasted Jumbo Shrimp, Sea Salt, Cracked Pepper, Olive Oil, Chili Horseradish Cocktail Sauce, Lemon
\$202.65

GRILLED SALMON

Cedar Plank Grilled North Atlantic Salmon, Meyer Lemon Aioli, Ancient Grains, Summer Squash, Zucchini, Fresh Mint
\$352.75


GRILLED TUNA

Grilled Mustard Seed and Coriander Dusted Ahi Tuna (Served Rare), Citrus Aioli, Pearl Couscous Cucumber Salad, Cherry Tomatoes, Fresh Mint
\$375.50

SUMMER GRILL

Brochette of Grilled Chicken, Fennel, Red Pepper, Gremolata
Grilled Petite Steak with Himalayan Coarse Pink Salt Rub
Roasted Long Island Tri-Color New Potatoes with Rosemary and Garlic
Sauteed Broccolini with Lemon Zest
\$305.55

SANDWICHES

Grilled Portobello, Red Pepper, Summer Squash, Baby Arugula, Nut-Free Pesto on a Ciabatta Square 
Lightly Curried Chicken Salad with Seedless Red Grapes on a Buttery Croissant
Black Forest Ham with Brie, Sliced Apple and Cranberry Dijon Mayo on a Multi-Grain Roll
\$248.75

PASTA

Rotelle with Blistered Grape Tomatoes, Roasted Corn and French Green Beans, Pumpkin Seed Romesco Dressing
\$205.50

SALAD TRIO

Radicchio, Baby Arugula, Bruleed Figs, Prosciutto, Roasted Marcona Almonds, Citrus Honey Vinaigrette
Tri-Color Quinoa with Summer Squash, Red Pepper, Green Onion, Sundried Cherries, Lemon Herb Dressing
Baby Gem Lettuce and Red Veined Sorrel with Infused Roasted Peaches, Sherry Vinaigrette
\$205.50

TOMATOES AND MOZZARELLA

Fresh Burrata with Local Vine Ripe and Heirloom Tomatoes, Fresh Basil, EVO and Balsamic Glaze
\$185.50

SLICED SUMMER FRUITS AND SEASONAL BERRIES

\$135.25

OLD FASHIONED COOKIES

Chocolate Chip, Macadamia Nut and Snickerdoodle
\$98.75

FRESH PEACH AND CHERRY TART

Served with Spiced Crème Fraiche
\$105.95

Please see our Grand Prix Weekend Only Menu for Additional Selections.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 Vegetarian  Vegan  Avoiding Gluten

GRAND PRIX WEEKEND ONLY

AVAILABLE SATURDAY, AUGUST 31 AND SUNDAY, SEPTEMBER 1

PLATTERS SERVE 8 GUESTS

LOBSTER AND SHRIMP ROLL

Chunks of Maine Lobster and Gulf Shrimp tossed in Light Lemon Mayo on a Brioche "Hot Dog" Roll

Served with House-Made Salt and Pepper Potato Chips

\$325.50

CLASSIC FRIED CHICKEN

Buttermilk Battered Fried Chicken (on the bone)

Served with Sweet n' Tangy Memphis Style Cole Slaw and Honey Butter Biscuits

\$315.55

TENDERLOIN OF BEEF*

Sliced Grilled Herb marinated Tenderloin of Beef, Horseradish Mustard Aioli

Served with a Medley of Wild Mushrooms, Wax & Snap Beans and Roasted New Potatoes

\$410.50

SUMMER TRIFLE

Bowl of Fresh Peaches and Berries with Lady Fingers in a Custard Cream

\$150.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 Vegetarian  Vegan  Avoiding Gluten

CHAMPAGNE AND SPARKLING WINE†

Descriptions below are provided by the vintners

Mumm Sparkling Brut, NV, CA \$65

A relaxed, yet elegant wine that earns sparkling accolades from consumers and critics alike, Brut Prestige features fine bright citrus, red apple, stone fruit and creamy vanilla aromas, with hints of toast, honey and gingerbread spice. Its vibrant flavors are balanced by fine acidity and a rich, lingering finish.

Mumm Sparkling Brut Rosé, NV, CA \$70

Mumm's signature rosé has an eye catching pink coral color, robust red fruit flavors and an elegant finish. Pinot Noir is responsible for the wine's soft texture and forward fruitiness, while the Chardonnay contributes structure and elegance. A beautiful pink coral color and fresh, vivid aromas of black cherries, red berries and citrus introduce soft red fruit flavors that are rich and mouth-filling, yet retain the elegant character that is Mumm Sparkling's trademark.

Wölffer Estate ** Spring in a Bottle Alcohol Removed Sparkling Rosé, NV, The Hamptons \$70

A bright, zippy combination of Pinot Noir, Pinot Meunier, Dornfelder and the deeply pigmented St. Laurent, organically grown in Roth's native Germany. The result is gently, gorgeously fruity with notes of white peach and juicy pear, a bit of refreshing spritziness – but the only buzz you'll get is from how refreshing and wonderfully balanced its components are.

Perrier-Jouët Grand Brut, NV, France \$140

The Perrier-Jouët Grand Brut is delicate, elegant, and balanced. The striking freshness and vivacity of the floral and fruity fragrances take root, before giving way to subtle notes of vanilla and butter, lending the wine a fruity and consistent character. The notes of cherry plum, lemon, and bergamot orange emerge first, then make way for the flowers of fruit trees, such as lime and honeysuckle. Lingering notes of grapefruit, white peaches, green pears, apple trees, and green hazelnuts round off the taste.

Perrier-Jouët Blanc de Blancs, NV, France \$160

The triumphant result of 20 years of dedication by Cellar Master Herve Deschamps to source the finest quality Chardonnay grapes in the region. Graphite and spice accents lace this tightly meshed, mouthwatering Champagne, with vibrant acidity swathed in a fine and silky mousse, carrying ripe melon, lemon sorbet, toasted brioche and smoky mineral. This house's Blanc de Blancs—pure Chardonnay—is tautly mineral. It keeps some of the higher dosage of the house, while also having a fine texture, bright acidity and a concentrated aftertaste.

Perrier-Jouët Blason Rosé, NV, France \$200

The color is medium salmon with copper highlights. The bouquet displays aromas of ripe strawberry and bright red raspberry, with notes of light spice hinting at Hawaiian pink ginger, Mandarin orange, and honey with a touch of earthiness. On the palate, the wine shows freshly crushed strawberries with citrus and earth notes on the very long, persistent finish.

Perrier-Jouët Belle Époque Brut, 2014, France \$500

A pale gold, clear and luminous, like the rising sun. Delicate aromas of fruit – vine peach and poached pear – and linden and hawthorn blossom. Notes of juicy vine peach lend a fine texture, complemented by poached pear and tangy rhubarb. A combination of freshness, balance and tension. A rare and harmonious champagne.

Perrier-Jouët Belle Époque Brut Rosé, 2013, France \$900

A shimmering, pastel-toned, salmon-pink with luminous orange highlights. Aromas of strawberry and peony with the tartness of kumquat and white currant. Notes of pink grapefruit and mandarin combined with the generosity of brioche.

** Official sponsor of the 2024 Hampton Classic

† No outside alcohol permitted | Alcohol must stay on premises

WHITE WINE†

Descriptions below are provided by the vintners

Wölffer Estate Pinot Gris, 2022, The Hamptons, NY \$50**

Light yellow, pale straw in color. Beautiful floral aromas fill the glass with ripe, almost tropical fruit but also with hints of lime. The mouthfeel is rich with great pure fruit and amazing texture and concentration. There are fine tannins, elegant soft acidity, and a rich warm feeling. This is a classic Pinot Gris, satisfying, rich, layered and with a long finish with hints of minerality. This wine is a fantastic accompaniment to food and will age beautifully.

Finca Wölffer Estate White Wine, 2022, The Hamptons, NY \$50**

Gorgeous light pale yellow in color. Beautiful floral perfume aromas of ripe peaches, citrus hints, and ripe gooseberries. The mouthfeel is lovely and vibrant with great focus and delicate stone characters with classic minerality. There is great concentration and a juicy ripe fruit character that is well balanced with fine acidity that is all very satisfying and pleasing. The finish is pure and clean and making it a versatile partner for food or just to sip and enjoy on its own.

Mar de Frades Albariño, 2021, Rias Baixas, Spain \$60

Mango, pineapple and lychees on the nose together with wild flowers and notes of eucalyptus. Bright, fresh and vivacious on the palate, the tropical fruit flavors are lifted by a streak of Atlantic-coast salinity

Wölffer Estate Perle Chardonnay, 2021, The Hamptons, NY \$60**

Shimmering yellow, golden in color. Beautiful ripe fruit with elegant, toasted oak and fine yeast notes fills the glass, with an overall ripe peach aroma. The mouthfeel is rich and concentrated with lovely fruit like apricots all wrapped in amazing layers of well-integrated oak, classic creamy yeast, a delicate touch of acidity, and golden grape skin characters. The wine is well balanced but with powerful density and great structure. The finish goes on and on and is very savory. This wine is huge and promises great longevity for decades to come and it is the ultimate food companion.

Wölffer Estate Summer in a Bottle Sauvignon Blanc, 2023, The Hamptons, NY \$60**

The color is pale shiny yellow. The aroma is delicate with fine gooseberries, fresh dandelions, and lime. The mouthfeel is elegant yet vibrant with fine green apple notes and great balance between the nice fruit, like ripe kiwi and honeydew melon and the playful acidity. There are nice layers of skin characters and lovely lees notes backed by classic minerality giving great structure to the long lip-smacking finish.

Le Roi des Pierres Sancerre, 2022, Loire Valley, France \$65

Intense aromas of citrus, whiteflower and grapefruit entice the senses, unfolding to reveal exotic fruits (passion fruit and kiwi) and a pleasant mineral character. Round and bright, the palate offers a fresh, balanced acidity and an underlying smoky nuance reminiscent of the gun flint characteristics of the soil. A stunning silex Sancerre.

Cakebread Sauvignon Blanc, 2023, Napa Valley, CA \$70

Cakebread 2023 Sauvignon Blanc opens with aromas of pink grapefruit, lemon curd, fresh pear, melon, and passionfruit. Flavors of citrus, kiwi, and lemon zest give way to more subtle hints of mango, guava, and pineapple. Crisp and refreshing, this light-bodied wine beautifully balances concentrated fruit flavors and lively acidity with a gently textured mineral finish.

Flowers Sonoma Coast Chardonnay, 2022, Sonoma Coast, CA \$80

Delicate aromas of white flower and coastal minerality frame a beautiful nose on this Chardonnay. Hints of kaffir lime leaf, fresh herbs, and elements of citrus amplify the bright savory character. The first sip offers a flourish of fresh fruit, which knits into artful integration with focused acidity and lovely chalky textures. As the wine opens in the glass, faint notes of almond skin balance gentle citrus and pear, lingering on a mineral-rich finish.

**Official sponsor of the 2024 Hampton Classic

† No outside alcohol permitted | Alcohol must stay on premises

RED WINE†

Descriptions below are provided by the vintners

Finca Wölffer Estate ** Malbec, 2022, The Hamptons, NY \$50

Deep purple in color. The aroma is rich with dark berry notes of plum, strawberry, black current and vibrant hints of minerality. The mouthfeel is concentrated and intense, very fruit driven with black cherry and figs, but balanced by dark chocolate, great layers of velvet tannins and nice chalky minerality. Full-bodied but elegant, this Malbec will age beautifully for years to come.

Wölffer Estate ** Caya Cabernet Franc, 2020, The Hamptons, NY \$70

Deep Ruby in color. The aroma is classic and rich, filled with violets and floral notes, fine forest floor, nice toasted oak and licorice with some vanilla and tobacco/dark chocolate hints. The mouth-feel is smooth and seamless from a bright fruit driven start all the way to the long lasting finish. Filled with ripe rich fruit and velvet tannins. There is great concentration and power with layers of texture but also a overall elegant balance.

Belle Glos Clark & Telephone Pinot Noir, 2020, Santa Maria Valley, CA \$75

Deep purple with flecks of garnet in color with lavish aromas of warm blackberry pie, raspberry, licorice, and white pepper. Bold and sophisticated on the palate with flavors of dry cherry, crushed lavender, and chocolate covered blueberries. The texture is rich and velvety which leads to a long, structured finish.

Caymus Walking Fool Red Blend, 2022, Suisun Valley, CA \$80

The 2022 Caymus-Suisun The Walking Fool Red Blend is a whimsical dance of flavours, perfectly balanced and utterly enchanting. In the glass, it reveals a vibrant ruby colour, inviting you to explore its aromatic depth. The nose is an exuberant mix of ripe red cherries, dark plums, and wild strawberries, mingling with hints of black tea, anise, and a touch of smoky oak. The tannins are silky and well-integrated, offering a smooth texture that complements the wine's lively acidity. The finish is long and refreshing, leaving a lingering impression of spiced berries and a whisper of vanilla.

Wölffer Estate ** Fatalis Fatum, 2019, The Hamptons, NY \$90

Black with a violet hue in color. Rich, dark aromas of blackberries and blueberries with fine toasted oak notes, licorice, roasted almonds and dark chocolate. The mouth-feel is astounding – a firework of fruit including cassis, layers of ripe velvet tannins, acidity and classic chalkiness. There is fantastic powerful concentration from the start to the long and satisfying finish. This wine has longevity written all over it and is the perfect food partner to rich bold meat dishes.

Tenuta San Guido Guidoberto Red Blend, 2021, Tuscany, Italy \$115

A full-bodied wine of intense red fruit flavor and elegantly supple texture supported by ripe, silky tannins. The Merlot in the blend is expressed in sweet black fruit with overall aromas of ripe, concentrated berries offset by restrained spicy oak notes.

Stag's Leap Artemis Cabernet Sauvignon, 2021, Napa Valley, CA \$140

The 2021 Artemis Cabernet Sauvignon offers inviting aromas of boysenberry, plum, currant, chocolate and baking spice. The rich and creamy entrance leads to a fresh and flavorful mid-palate. The wine is full-bodied with rich fruit flavors and integrated tannins that are persistent and plush.

Caymus Cabernet Sauvignon, 2021, Napa Valley, CA \$150

Caymus has a signature style that is dark in color, with rich fruit and ripe tannins – as approachable in youth as in maturity. Grapes for this wine are farmed in a range of Napa's sub-appellations – from Coombsville to Calistoga – with fruit from the valley floor creating lushness and the hillsides providing backbone. Diversification enables us to make the best possible wine in a given year, featuring layered, lush aromas and flavors, including cocoa, cassis and ripe berries.

** Official sponsor of the 2024 Hampton Classic

† No outside alcohol permitted | Alcohol must stay on premises

ROSÉ WINE†

Descriptions below are provided by the vintners

Finca Wölffer Estate ** Rosé, 2022, Mendoza, Argentina \$55

Gorgeous pale rose in color with a light purple hue. Stunning fruit aromas of nice berry notes, some fresh kiwi and green papaya fill the glass. The mouth-feel is vibrant and playful and the lovely acidity and the classic minerality make this a very refreshing and food friendly rosé. The wine has good texture and an overall pure fresh fruit character, and the finish is long, satisfying and elegant. It is an amazingly versatile partner to pair with food or just sip and enjoy on its own.

Wölffer ** Estate Summer in a Bottle Cotes De Provence Rosé, 2023, France \$60 | Magnum \$120

Perfect pale, light rose in color. Beautiful floral and crushed stone aromas and fine peach and melon notes fill the glass. The mouth-feel is delicate and playful with fantastic ripe fresh fruit and classic minerality. There is a overall sophistication and calmness from the creamy yeast characters but also a lively and food friendly acidity. The 4 grape varieties have come seamlessly together into a wonderful rosé blend that is lingering very nicely on a long finish. This is one of the most balanced rosés that is very versatile and can accompany an array of food.

Wölffer Estate ** Summer in a Bottle Long Island Rosé, 2023, The Hamptons, NY \$60 | Magnum \$120

Radiant with a polished light copper hue, this rosé delivers sophistication with every sip. Immerse yourself in the bouquet of ripe, elegant fruits, complemented by floral notes reminiscent of rose petals and delicate strawberries. The mouthfeel is an explosion of fruity goodness, balanced by creamy yeast and underscored by playful acidity and classic minerality. Revel in the dry and savory character, and let the refreshing, satisfying, fruit-driven finish transport you. Versatile and food-friendly, this rosé is your ideal companion for a perfect summer soirée!

Miraval Côtes de Provence, 2023, France \$75

Magnificent bright rose-gold color with silver undertones. Very elegant, the nose reveals a superb, intense and delicate aromatic bouquet, mixing notes of hibiscus and amaryllis with a gourmet nature offering delicious aromas of vine peaches. The sophistication continues on the palate with a beautiful tension, an ample, fleshy, silky texture, a very nice balance, and gourmet aromas of crunchy fruit combined with the minerality of saline and limestone notes. The finish is outstanding, full of length.

Domaines Ott Château de Selle Rosé, 2022, France \$125

Pale pink with silver tints, this wine offers up a bouquet of citrus and white flowers, underpinned by an delicate minerality. Clean and elegant on entry to the palate, it asserts its tension with subtle notes of peach and citrus zest. The finish is very long and slightly spicy.

BOTTLED BEER†

Greenport Summer	\$9
Greenport IPA	\$9
Michelob Ultra	\$9
Stella Artois	\$10

SOFT DRINKS

San Pellegrino Sparkling Water, 1 liter	\$7	Coke, Diet Coke, Sprite, 20oz	\$4
Essentia ** Water, 1 liter	\$5	Gold Peak Iced Tea, Diet Iced Tea	\$4
Essentia ** Water, 20 oz	\$4	VitaminWater	\$4

** Official sponsor of the 2024 Hampton Classic

† No outside alcohol permitted | Alcohol must stay on premises

WALK-UP CONCESSION

AVAILABLE ON SITE

COOKS LANE CHILLED SOUP

Cucumber Watermelon Gazpacho with Fresh Mint
\$7.50

HAY GROUND HOT DOG

All Beef, Grilled on a Potato Roll
\$7.25

MECOX BAY TWIN ANGUS BEEF SLIDERS

Pickled Red Onion and House Made Potato Chips
\$13.50

MAIN BEACH FISH TACO

Roasted Montauk Cod with Salsa Fresca and Cilantro Crema on a Soft Flour Tortilla Shell with Firecracker Cole Slaw
\$14.50

WAINSCOTT FARM QUESADILLA

Farmstand Vegetables, Black Beans, Manchego Cheese, Guacamole and Sour Cream (Add Grilled Chicken or Shrimp)
\$14.25

SHINNECOCK GRILLED CHICKEN PANINI

Breast of Free Range Chicken, Smoked Mozzarella, Roasted Red Pepper, Lemony Basil Aioli
\$15.25

BRICK KILN CROQUE MONSIEUR

Thinly Sliced Ham, Gruyere Cheese, Dijon Mustard
\$12.75

WATERMILL FLATBREAD MARGARITA PIZZA

San Marzano Tomatoes, Fresh Mozzarella and Leaf Basil
\$13.50

MEADOW LANE SWEETS AND TREATS

Tate's Cookies \$8.50 | Fudge Brownies \$7.25 | Assorted Chips and Candy \$5.50

BEVERAGES

Essentia** Water \$7.50 | VitaminWater \$8.50 | Gold Peak Iced Tea \$8.50 | Assorted Sodas \$8.25

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

** Official sponsor of the 2024 Hampton Classic

 Vegetarian  Vegan  Avoiding Gluten