



SEASONAL PLATED LUNCH AND DINNER

(select 3 items for each course)

STARTERS

CAULIFLOWER SOUP

glazed romanesco, beurre noisette

AUTUMN GREENS

pear compote, black walnut vinaigrette

CEVICHE

citrus and radishes

FOIE GRAS TORCHON

concord grapes, peanuts, celery

TAGLIATELLE

porcini essence, parmigiano reggiano, fried sage

MAIN COURSES

ROAST AMISH HEN

savoy cabbage, pommes dauphine, natural jus

BEEF TENDERLOIN

pommes dauphinoise, creamed watercress, trumpet royale mushroom

BERKSHIRE PORK CHOP

applesauce, braised red cabbage, spätzle

CONFIT OF ARCTIC CHAR

beets, sunchokes, rye emulsion

PAN SEARED SCALLOPS

cauliflower, capers, golden raisins

CHARRED BROCCOLI

lemon, pecorino, pine nuts

DESSERTS

CHEESECAKE

seasonal accompaniments

CHOCOLATE POT-DE-CREME

season accompaniments

WILD BLUEBERRY COFFEE CAKE

crème fraîche chantilly, lemon curd

FROZEN S'MORE

milk chocolate, graham cracker

CHEF'S CHOICE SEASONAL DESSERT

Valid until January 1, 2018

**subject to change based on seasonality*



SAVORY SMALL PLATE STATIONS
(selection of 3)

RISOTTO OF WINTER SQUASH
sage, parmesan

ROASTED BEETS
chèvre mousse, caraway vinaigrette

SEARED DIVER SCALLOPS
celery root, hazelnuts

OLIVE OIL POACHED ARCTIC CHAR
cucumber salad, dill, horseradish crème fraîche

BERKSHIRE PORCHETTA
whey polenta, braised bitter greens

SEARED ROHAN DUCK BREAST
parsnips, pear mostarda

PETITE TENDERLOIN
creamed watercress, roast mushrooms

DESSERT STATION
(selection of 5)

CHURROS
mexican spiced chocolate sauce

BLUEBERRY COFFEE CAKE
crème fraîche

NOUGAT

CHOCOLATE BARK

CHOCOLATE MOUSSE

ASSORTED COOKIES AND BARS

POUND CAKE

POT-DE-CREME

CHOICE OF:

CHOCOLATE - hazelnuts

ROASTED BANANAS - cashew maple, pecans

CHEESECAKE

CHOICE OF:

VANILLA BEAN - strawberry

BUTTERMILK - blueberry

MINI CUPCAKES

CHOICE OF:

RED VELVET - cream cheese frosting

CHOCOLATE - chocolate buttercream

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SUPPLEMENTAL BUTLERED HORS D'OEUVRES
(selection of 6)

COLD

SEA SCALLOPS

yuzu kosho vinaigrette, black pepper, sea salt

POACHED MAINE MUSSEL

green curry sauce

CROSTINI

CHOICE OF:

PORK RILLETTES - pickled mustard
SALMON RILLETTES - whipped chive crème fraîche
DUCK RILLETTES - sour cherry
OLIVE TAPENADE
CHEESE GRATIN
AVOCADO

HOT

BUTTERMILK FRIED CHICKEN

house made ranch dressing

GRILLED BEEF SKEWER

house made chimichurri

BLINI

smoked arctic char, paddlefish caviar

BLISTERED SHISHITO PEPPERS

sea salt, meyer lemon zest

CAULIFLOWER VELOUTÉ

truffle crouton

FRIED BRUSSELS SPROUTS

nước chấm, mint, peanuts

PANISSES

yogurt aioli

MINI TART FLAMBÉ

PARMESAN CRISP

BRANDADE CROQUETTES

ARANCICNI MILANESE

MINI CROQUE-MONSIEUR

PISSALADIÈRE

STATIONARY HORS D'OEUVRES

(each station item offered at \$4 per person for each hour of service)

WARM MARINATED OLIVES

herbs, citrus

HOUSE MADE POTATO CHIPS

local clam dip

CRISPY PEE WEE POTATOES

black garlic aioli

PICKLED AND MARINATED GARDEN VEGETABLES

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