



**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

**APPLE CRISP**

walnut, butterscotch, ice cream

**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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