



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

CARROT CAKE

cream cheese frosting, drunken raisins

PUMPKIN CHEESECAKE

spiced crumble, chantilly

BLACK FOREST CAKE

luxardo cherry, dark chocolate

FLOURLESS CHOCOLATE CAKE

seasonal accompaniments

HAZELNUT CAKE

sabayon, citrus salad

Valid until January 1, 2019- 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)

PANACOTTA
CHOICE OF:
MANGO COCONUT
PEAR MARSCAPONE

NOUGAT

CHOCOLATE BARK

CHOCOLATE MOUSSE

ASSORTED COOKIES AND BARS

POUND CAKE

POT-DE-CREME

CHOICE OF:
PEPERMINT CHOCOLATE
ROASTED BANANAS – maple pecan crumble

CHEESECAKE
CHOICE OF:
VANILLA BEAN – cassis
PUMKIN – spiced crumble

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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