



**SEASONAL PLATED LUNCH AND DINNER**

(select 3 items for each course)

**STARTERS**

**CAULIFLOWER SOUP**

glazed romanesco, beurre noisette

**WINTER GREENS**

pear compote, black walnut vinaigrette

**CEVICHE**

citrus and radishes

**FOIE GRAS TORCHON**

Black mission fig jam, pickled mustard, frisee, rye briche

**RISOTTO**

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 March 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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