



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

DARK CHOCOLATE POT-DE-CREME

seasonal accompaniments

“TRES LECHES” CAKE

coconut, condensed milk, cashew

FROZEN S'MORE

marshmallow ice cream, milk chocolate, graham cracker

CHURROS

cinnamon, mexican chocolate

CHEF'S CHOICE SEASONAL DESSERT

Valid until April 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

cinnamon, mexican chocolate

CHOCOLATE MOUSSE

ASSORTED COOKIES, BARS AND CHOCOLATE BARK

VANILLA BEAN CHEESECAKE

POT-DE-CREME

CHOICE OF:

DARK CHOCOLATE - hazelnuts

ROASTED BANANA - cashews

BUTTERMILK - blueberry

MINI CUPCAKES

CHOICE OF:

RED VELVET - cream cheese frosting

CHOCOLATE - chocolate buttercream

YELLOW CAKE – vanilla 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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