



**SEASONAL PLATED LUNCH AND DINNER**

(select 3 items for each course)

**STARTERS**

**SPRING GARLIC SOUP**

fiddlehead ferns, herb oil

**GARDEN GREENS**

shaved fennel, carrots, radish, champagne vinaigrette

**CEVICHE**

citrus and radishes

**FOIE GRAS TORCHON**

strawberries, rhubarb, sicilian pistachio

**RICOTTA AGNOLOTTI**

english peas, prosciutto, black pepper emulsion

**MAIN COURSES**

**ROAST AMISH HEN**

asparagus, morels, jus lié

**BEEF TENDERLOIN**

potato mousseline, grilled scallion, sauce bordelaise

**BERKSHIRE PORK CHOP**

whye polenta, cherry mostarda

**CONFIT OF ARCTIC CHAR**

beets, sunchokes, rye emulsion

**PAN SEARED SCALLOPS**

pork belly confit, fava beans, mint

**ROASTED ASPARAGUS**

parmesan, truffle, one hour egg

**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 June 1, 2018- subject to change based on seasonality*



## **SAVORY SMALL PLATE STATIONS**

(selection of 3)

### **ENGLISH PEA RISOTTO**

house ricotta, black pepper, pecorino

### **ROASTED BEETS**

chèvre mousse, caraway vinaigrette

### **PAN SEARED SCALLOP**

pea ragout, pork jus

### **OLIVE OIL POACHED ARCTIC CHAR**

cucumber salad, dill, horseradish crème fraîche

### **BERKSHIRE PORCHETTA**

whey polenta, rhubarb mostarda, spring onions

### **SEARED ROHAN DUCK BREAST**

soubise, marcona almond, cherry jus

### **BEEF TENDERLOIN**

glazed asparagus, sauce béarnaise

## **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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