



SEASONAL PLATED LUNCH AND DINNER

(select 3 items for each course)

STARTERS

CHILLED ENGLISH PEA SOUP

speck, buttermilk, mint

SPRING GREENS

young lettuces, herb vinaigrette, shaved fennel

LOCAL FISH CRUDO

preparation of the moment

FOIE GRAS TORCHON

rhubarb, strawberry, marcona almond

CARNAROLI RISOTTO

spring herb emulsion, hen egg yolk, parmigiano reggiano

MAIN COURSES

ROAST AMISH HEN

asparagus, morels, peewee potato confit

NEW YORK STRIP

creamed broccoli purée, caramelized spring onions, sauce bordelaise

CONFIT PORK BELLY

rhubarb, arugula, mustard

SEARED HALIBUT

fava beans, meyer lemon, spring garlic nage

PAN SEARED SCALLOPS

peas, carrots, brown butter

WHITE ASPARAGUS

one hour egg, farro, bottarga

DESSERTS

CARROT CAKE

cream cheese frosting, drunken raisins

WHITE CHOCOLATE CHEESECAKE

ginger crumble, seasonal berries, chantilly

BLACK FOREST CAKE

luxardo cherry, dark chocolate

CHOCOLATE MOUSSE

seasonal accompaniments

HAZELNUT CAKE

sabayon, citrus salad

Valid until June 1st, 2019- subject to change based on seasonality



SAVORY SMALL PLATE STATIONS

(selection of 3)

RISOTTO OF SPRING PEAS

mint, parmesan

ROASTED CARROTS

puffed farro, spiced yogurt, meyer lemon

SEARED DIVER SCALLOP

fava beans, pickled spring onion, bacon jam

OLIVE OIL POACHED ARCTIC CHAR

cucumber salad, dill, horseradish crème fraîche

BERKSHIRE PORCHETTA

whey polenta, braised chicories

SEARED ROHAN DUCK BREAST

fennel purée, rhubarb

PETITE TENDERLOIN

creamed broccoli, caramelized spring onions

DESSERT STATION

(selection of 5)

PANACOTTA

CHOICE OF:

MANGO COCONUT

VANILLA BEAN - seasonal berries

NOUGAT

CHOCOLATE BARK

CHOCOLATE MOUSSE

ASSORTED COOKIES AND BARS

POUND CAKE

POT-DE-CREME

CHOICE OF:

GRAND MARNIER CHOCOLATE

WHITE CHOCOLATE PASSION FRUIT

CHEESECAKE

CHOICE OF:

VANILLA BEAN - cassis

LEMON - crumble

MINI CUPCAKES

CHOICE OF:

RED VELVET - cream cheese frosting

CHOCOLATE - chocolate buttercream

VANILLA - strawberry buttercream

Valid until June 1st, 2019- subject to change based on seasonality



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:
SALMON RILLETTES - whipped chive crème fraîche
OLIVE TAPÉNADE
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

CHILLED PEA SOUP
bacon lardon

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

Valid until June 1st, 2019- subject to change based on seasonality