



## **SEASONAL PLATED LUNCH AND DINNER**

(select 3 items for each course)

### **STARTERS**

**SWEET CORN AND CLAM CHOWDER**  
yukon gold potatoes, applewood smoked bacon

**SUMMER GREENS**  
young lettuces, herb vinaigrette, shaved fennel

**LOCAL FISH CRUDO**  
preparation of the moment

**COMPRESSED HEIRLOOM MELONS**  
speck, aged balsamic

**HEIRLOOM TOMATO TARTLET**  
whipped ricotta, basil seed caviar

### **MAIN COURSES**

**ROAST AMISH HEN**  
ratatouille, natural jus

**PETITE FILET OF BEEF**  
grilled herb potato, chanterelle

**GLAZED LAMB BELLY**  
cucumber, yogurt, jus d'agneau

**PAN SEARED SCALLOPS**  
sweet corn nage, cherry tomatoes, herbs

**STRIPED BASS**  
summer squash, sweet pepper shellfish nage

**GRILLED ZUCCHINI**  
basil, stuffed squash blossom

### **DESSERTS**

**PLUM GATEAU**  
brown butter cake

**WHITE CHOCOLATE CHEESECAKE**  
seasonal accompaniments

**CHOCOLATE**  
vanilla parfait, cherries

**CARMALE PINEAPPLE**  
lime curd, coconut sorbet, macadamia nut

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



## **SAVORY SMALL PLATE STATIONS**

(selection of 3)

### **RISOTTO OF SUMMER SQUASH**

basil, parmesan

### **ROASTED CARROTS**

puffed farro, spiced yogurt, meyer lemon

### **SEARED DIVER SCALLOP**

corn, tomatoes, herbs

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

cucumber salad, dill, horseradish crème fraîche

### **BERKSHIRE PORCHETTA**

whey polenta, braised chicories

### **SEARED ROHAN DUCK BREAST**

fennel, plums

### **PETITE TENDERLOIN**

grilled herbed potatoes, chanterelles

## **DESSERT STATION**

(selection of 5)

### **PANNA COTTA**

*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

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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:*  
SALMON RILLETTES - whipped chive crème fraîche  
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

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