



**SEASONAL PLATED LUNCH AND DINNER**

(select 3 items for each course)

**STARTERS**

PARSNIP VELOUTE

pears, brown butter

BABY KALE

pumpkin seed vinaigrette, pomegranate, pecorino d'oro

HAMACHI

textures of radish and citrus

RED WINE RISOTTO

shaved brussels sprouts, pecorino

ROASTED BEETS

chevre, caraway

**MAIN COURSES**

ROAST AMISH HEN

farro, brussels sprouts, truffle jus

PETITE TENDERLOIN OF BEEF

maitake, pommes fondant, béarnaise

BERKSHIRE PORK CHOP

soubise, mustard greens, apples

ROASTED CAULIFLOWER STEAK

golden raisins, capers, marcona almond

SEARED SEA BASS

fennel, celery, sauce bouillabaisse

ARCTIC CHAR

braised red cabbage, cider

**DESSERTS**

CHOCOLATE MOUSSE

espresso cremeux, cocoa nib crumble, vanilla chantilly

SALTED CARAMEL TART

poached pears, hazelnut, crème fraiche ice cream

MASCARPONE CHEESECAKE

lime foam, graham crumble, citrus salad

APPLE PAVÉ

gingerbread, walnut praline, white chocolate sorbet

SAFFRON CREMEUX

honey, pistachio, frozen yogurt parfait, dates

*Valid until January 1st, 2020- subject to change based on seasonality*



## **SAVORY SMALL PLATE STATIONS**

(selection of 3)

### **ROASTED CARROTS**

puffed farro, spiced yogurt, meyer lemon

### **SEARED DIVER SCALLOP**

cauliflower, golden raisins, marcona almond

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

radishes, horseradish veloute

### **RED WINE RISOTTO**

shaved brussels sprouts, pecorino

### **BERKSHIRE PORCHETTA**

whey polenta, braised chicories

### **CRISPY CHICKEN THIGHS**

celeriac, sage

### **PETITE TENDERLOIN**

potato puree, creamed watercress

## **DESSERT STATION**

(selection of 5)

### **PANNA COTTA**

*CHOICE OF:*

Mango

Vanilla Bean

### **NOUGAT WITH MIXED NUTS**

### **SLATED BUTTER CARAMELS**

### **SPICED POUND CAKE**

### **PROFITEROLES WITH CRÈME PATISSERIE**

### **CHOCOLATE MOUSSE**

### **COOKIES**

*CHOICE OF:*

Chocolate Chip

Pistachio

Breton Butter

### **BROWN BUTTER FINANCIERS**

### **CHOCOLATE CAKE WITH CHOCOLATE BUTTERCREAM**

### **BABA AU RHUM**

### **TROPICAL FRUIT VERRINES**

### **PATE DE FRUITS**

*CHOICE OF:*

Raspberry

Passion Fruit

Blackberry

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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 RILLETES - 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