



## First & Second Course Selections

Gulf Shrimp Dumplings \$20 p/p  
with ginger root, water chestnut and sweet peas micro green salad  
tangerine-soy dressing shaved scallions

Winter Flat Bread \$16 p/p  
braised greens, local mushrooms, Taleggio cheese,  
pine nuts drizzled with fresh pesto

Tandoori Chicken Skewers \$16 p/p  
grilled pineapple, coriander chutney

Cherry-Brandy Baked Brie \$15 p/p  
walnuts, crispy baguette, microgreens

Mediterranean Plate \$20 p/p  
grilled asparagus with cracked pepper, virgin olive oil, lemon zest,  
shaved parmesan cheese, French Green lentil salad, sliced prosciutto,  
dried fig stuffed with goat cheese and toasted walnuts, arugula, sliced baguette

Winter Greens Salad \$12 p/p  
beet root slaw, tangerines, toasted pine nuts, shaved fennel,  
crumbled sheeps milk cheese, sumac- citrus dressing

Steamed Little Necks \$20 p/p  
dijonnaise cream broth, white wine, garlic, crispy baguette for dipping

Wild Mushroom Puff \$18 p/p  
sautéed with sherry, tarragon, shallot and cream in crisp puff pastry  
with micro watercress salad

Bruschetta \$15 p/p  
minted fava bean puree, peppered smoked salmon, creme fraiche, micro greens

Cheese & Charcuterie Plate \$30 p/p  
chef's hand-selected cheeses and cured meats,  
seeded crackers, juicy fruits, jams, olives, local honey

## Choice of Entrée

Cider Brined Statler Chicken Breast \$80 p/p  
marjoram pan sauce, spicy apple chutney, root vegetable gratin  
French green beans with smoked bacon cracklins and braised leeks

Moroccan-Spiced Atlantic Salmon \$85 p/p  
citrus- cucumber raita, saffron and vanilla scented cous-cous  
aromatic braised greens with chick peas and butternut squash

Roast Winter Squash \$65 p/p  
scented with fennel seed and fresh oregano  
stuffed with green beans, root vegetables, and giant white Lima beans  
herb polenta cake, pan-seared broccoli rabe

Sage & Black Pepper Encrusted Filet Mignon \$100 p/p  
ragu of local mushrooms, smashed baby potatoes with truffle oil and grated parmesan,  
nest of "spaghetti" vegetables sautéed with fresh basil

Pan-Seared Pork Chop with Cherry Compote \$80 p/p  
caramelized shallots, rosemary,  
buttery parsnip purée, French green beans

## Dessert Selections \$20 p/p

Flourless Chocolate Cake  
mixed fresh berries, vanilla creme anglaise

Warm Bartlett Pear  
gingerbread cakelette, mascarpone creme, candied ginger

Vanilla Bean and Local Honey Panna Cotta  
confit of sauterne-soaked figs, semolina cookie "moons"

Chai Pot de creme  
cardamom chantilly cream, shaved chocolate, walnut cookie thins

Traditional Tiramisu  
espresso and rum-soaked Italian biscuits, mascarpone cream,  
whipped cream and cocoa powder

Passionfruit Cheesecake  
mascarpone, pistachio crust, white chocolate shavings

### *Inquire for Bartending Service Referrals*

*Serving ware, food allergies, changes and additions to this menu may alter quote*

*10-Guest Minimum*

*20% Gratuity Added to all Final Invoices*

*8% RI or 6.25% MA Meal Tax Added to all Final Invoices*