

Sample Dinner Menu

Hors d' oeuvres

Cold

American Grinnell Caviar with
Chive Crème Fraîche on Corn Blini

Lobster Salad with Celery and Lemon Aioli

Sea Scallop Ceviche with Corn and Sea Beans

Seared Beef Tenderloin
with Chipotle Sauce and Pickled Red Onion

Poached Shrimp with Lemongrass,
Ginger and Sweet Chili Sauce

Mini BLT with Smoked Bacon
and Chive Mayonnaise

Poached Lobster, Snow Peas and
Compressed Watermelon with Ginger

Hand-Rolled Assorted Sushi
with Pickled Ginger, Wasabi and Soy Dipping Sauce

Citrus-Cured Salmon Gravlax with Marinated Jicama
and Cucumber Cylinders

Shaved Prosciutto
with Fresh Mozzarella and Roasted Pepper Salad

Grilled Chicken Wrapped in Smoked Tennessee Ham
with Pickled Peach Dipping Sauce

"Speakeasy" Steak Tartare on Toasted Boule

Foie Gras Mousse on Raisin Toast with Blackberry

Tuna Tartare with Scallions on Taro Root Chip

Artichoke and Goat Cheese "Cubism"
with Spicy Olive and Basil

Smoked Salmon on Bagel Chip
with Caper Cream Cheese and Chive

Cherry Tomato and Mozzarella Napoleon with Basil and Aged
Balsamic

Hot

Wild Mushroom Pinwheel
with Chive and Parsley Sauce

Mini Burger

Tempura Rock Shrimp
with Wasabi and Spicy Mayonnaise

Chicken Hash in Pastry Shell

NYC Style Pig in a Blanket
with Sauerkraut and Mustard

Crispy Maryland Crab Cake
with Dijonnaise and Lemon

Herbed Baby Lamb Chops
with Blackberry Vinegar Sauce and Mint

Pulled Pork Sandwich with Tamarind Barbecue
Sauce and Pickles

Spicy Panko Shrimp Sphere with Soy Aioli

Parmesan Cheese Straws

Peking Duck Egg Roll with Napa Cabbage,
Shiitake Mushrooms and Chive Sauce

Vegetable Spring Roll with Sweet and Sour Sauce

Sautéed Gulf Shrimp Potsticker with Chili Mango
Sauce and Shaved Scallions

Crispy Chicken
with Peach and Cracked Pepper Dipping Sauce

Goat Cheese Soufflé with Chive

Lobster Quesadilla

Bacon-Wrapped Sea Scallop
with Lemon and Green Pea Sauce

Sample Dinner Menu

Appetizers

[Please Select One]

Cold

Hand-Picked Jumbo Lump Crabmeat,
Avocado Salad, Shaved Hearts of Palm and Mâche
with Piquillo Pepper Coulis

Salad of Young Greens
Herbed Goat Cheese and Aged Balsamic Vinaigrette

Scottish Smoked Salmon
Early Romaine, Pickled Red Onion, Lemon Capers Sour
Cream and Toasted Rye Crisps

Chopped Lobster Salad with Coral Mayonnaise, Baby
Lettuces, Celery, Dill, Quail Egg on Toasted Potato
Roll with Mixed Greens

Summer Vegetable Salad with Cucumber, Bell Pepper,
Romaine, Celery and Roasted Corn with Blue Cheese
Dressing

Tomato and Buffalo Mozzarella Napoleon
Baby Arugula, Balsamic Reduction and Pesto Sauce

Bibb Lettuce with Blue Cheese,
Diced Tomato and Creamy Balsamic Dressing

Chilled Jumbo Shrimp with Mizuna, Red and Yellow
Watermelon, Black Radish with Pickled Horseradish,
and Cocktail Sauce

Beet and Goat Cheese Terrine with Horseradish Sauce,
Field Greens and Balsamic Vinaigrette

Traditional Caesar Salad with
Herbed Croutons and Aged Parmesan

Chilled Cucumber and Yogurt Soup
with Lobster and Red Bell Pepper Tabouli

Hot

Seared Hudson Valley Foie Gras with Corn Brioche
Toast, Sweet and Sour Spring Onion Confit,
Gooseberries, Mango Gastric and Pea Tendrils

Mezzi Rigatoni with Basil Pesto
and Ratatouille Vegetables

English Pea and Fava Bean Risotto with
Morel Mushrooms and Basil

Grilled Quail with Smoked Bacon, Carolina Rice and
Fresh Fava Beans with Tangy Tamarind Glaze

Zucchini Blossom and Artichoke Risotto
Herb-Infused Virgin Olive Oil and Parmesan Crisp

Grilled Gulf Shrimp with Creole Spices, Corn and
Green Onion, Roasted Tomato
and Bell Pepper Emulsion

Roasted Eggplant and Tomato Soup,
Parmesan Croutons and Garden Oregano

Jumbo Lump Crab Cake with Jicama Slaw, Snow Peas,
Pickled Carrot, Daikon, Cucumber and
Lemon-Dill Aioli

Seared Sea Scallops in Miso Marinade, Roasted Corn,
Shiitake Mushrooms, Golden Pea Shoots, Glazed
Scallions and Soy Brown Butter

Sample Dinner Menu

Entrées

[Please Select One]

Fish & Shellfish

Grilled King Salmon

Poached Jumbo Asparagus and Lemon Sabayon

Roasted Chatham Cod

Steamed Broccoli with Black Olive and Basil Tapenade

Wood-Grilled Swordfish

Sautéed Eggplant Ratatouille, Preserved Tomato and Basil Emulsion

Pan-Seared Halibut

Asparagus Tips, Baby Shiitake Mushrooms, Scallion and Red Curry-Lobster Butter

Crispy Black Bass

Tuscan Kale, Purple Artichokes, Toasted Garlic and Romesco Sauce

Tilefish a la Plancha

Steamed Baby Bok Choy, Toasted Sesame Seeds and Ginger Ponzu

Grilled Shrimp and Scallop Skewers

Julienne of Zucchini, Summer Squash and Bell Pepper with Roasted Pineapple Sauce

Atlantic Halibut

Succotash of Corn, Fava Beans and Cherry Tomato with Champagne Butter

Sautéed Soft Shell Crabs

(For Parties of 25 or Less)

Bay Seasoning, Pencil Asparagus and Lemon-Caper Brown Butter

*** Our Fish and Shellfish Entrées are Served with Potato Purée with Chive***

Sample Dinner Menu

Entrées

[Continued]

Meats

Wood-Grilled Lamb Chops

Roasted Eggplant, Caramelized Roma Tomato and Garlic Confit with Natural Jus

Grilled Filet of Beef

Creamed Spinach with Shallots and Bacon Topped with Grilled Vidalia Onions

Sautéed Veal Tenderloin

Asparagus Tips, Peas, Morel Mushrooms and Glazed Pearl Onions with Dijon Cream

Roasted Vermont Rabbit Saddle

Broccoli and Golden Cauliflower Florets, Honey-Glazed Carrots, Thyme and Riesling

Charred Filet of Beef

Haricots Verts, Fava Beans, Garlic Scapes, Onion Bulbs and Cabernet Sauce

Rack of Colorado Lamb with Macadamia Nut Crust

Tomato Brûlée, and Broccolini with Lemon-Infused Virgin Olive Oil

Sautéed Beef Tournedos

Anaheim Peppers, Wax Beans, Spring Onions and Green Peppercorn Sauce with Brandy

Grilled 21 Day Dry-Aged Sirloin Steak

(For Parties of 50 or Less)

Buttermilk Onion Rings, Asparagus, Garlic, Red Pepper Flakes, Lemon and Olive Oil

*** Our Meat Entrées are Served with a Gratin of Yukon Potato and Parmesan Cheese***

Sample Dinner Menu

Entrées

[Continued]

Fowl

Roasted French Cut Chicken Breast under a Brick

Hibiscus Glazed Carrots and Tarragon Flavored Chicken Jus

Citrus Marinated Grilled Chicken Breast

Purple Artichokes, Snow Peas, Basil and Cherry Tomato with Natural Jus

Spatchcock Young Poussin

Cooked a la Plancha with Cracked Tellicherry Pepper and Wilted Arrow Leaf Spinach

Crispy Duck Breast and Roasted Confit Leg

Steamed Baby Bok Choy with Wood Ear Mushroom and Honey Vinegar Sauce

All of Our Fowl Entrées are Served with Gold and Black Rice Pilaf

Wild Game

(For Parties of 30 or Less)

Seared Bison Filet

Balsamic Grilled Onions, Snap Peas and Port Green Peppercorn Reduction

Grilled Texas Antelope Chops

Mustard Greens, Baby Turnips and Fried Shallots with Blackberry Sauce

Roasted Venison Marinated in Juniper

Creamed Nettles and Glazed Pearl Onions in a Rich Red Wine Sauce

Our Wild Game Entrées are Served with Organic Yellow Corn Hominy with Blue Cheese

Sample Dinner Menu

Entrées

[Continued]

[Please Select One]

House Specialties

(For Parties of 50 or less)

Can Only Be Offered as a Single Choice Entrée

Seafood Pan Roast with Monkfish, Sea Scallops, Gulf Shrimp and Mussels

Corn, Baby Bok Choy and Shiitake Mushrooms
in a Red Curry Coconut Nage

Seared Filet Mignon with Grilled Maine Lobster Tail

Asparagus Bundles and Crushed Red Bliss Potato
with Red Wine Sauce and Lemon Butter

Roasted Pork Belly and Sea Scallops

Tamarind Glaze, Chive Whipped Potato
and Spicy Mustard Sauce

Sample Dinner Menu

Desserts

[Please Select One]

Cheesecake

with Graham Cracker Crust and Strawberry Compote

Peach and Blueberry Tart

with Vanilla Ice Cream and Raspberry Coulis

Chocolate Hazelnut Bombe

with Fudge Glaze and Hazelnut Brûlée Center

Lemon Chiffon "Pie"

With Strawberry Sauce

White Chocolate Macadamia Torte

with Pineapple Coconut Compote

Three Berry Cream Puff

with Passion Fruit Bavarian and Milk Chocolate Cream

Vanilla Bean Crème Brûlée

with Key Lime Sablé

Devil's Food Crunch Cake

with Whipped Cream and Crème Anglaise

Chocolate Raspberry Truffle Torte

with Raspberry Marshmallow

Classic Tiramisu

with Espresso Soaked Ladyfingers

Trio of Homemade Sorbets

Trio of Homemade Ice Creams

All Desserts Include Coffee and Tea Service