



First

Tuna, Salmon and Fresh Catch Crudo Trio

Second

Chives, Truffle Oil and Pancetta Dust

Third

Bibb and Jersey Apple Salad
Bibb Lettuce, Jersey Apple, Gorgonzola,
Candied Nuts and Honey-Lime Vinaigrette

Fourth

Champagne Granite, Rosemary Watermelon

Entree

Roasted Lamb Loin, Organic Red Wheat Pilaf,
Wilted Spinach Garlic, Mint Ghee

Or

Slow-Roasted Grass-Fed Beef Tenderloin
Applewood Bacon Jam, Roasted Garlic Mash
Potatoes, Chanterelle and Maitake Mushroom

Or

Brown Butter Poached Salmon
Fresh organic Green Pistou and Barley

Or

Oven-Roasted Airline Chicken
Goat Cheese Polenta, Grilled Asparagus,
and Turkey Bacon

Dessert

Tiramisu made with Masala Chai
and Mascarpone Mouse

We Will Gladly Accommodate any Special Dietary
Needs. If you please let us know the day before.

Executive Chef Bill Blakeman