



A FEW MENU IDEAS 2017

First courses

Steamed littleneck clams with white wine, shallots, and grilled bread.

Pickled shrimp toasts with parsley-radish salad.

Lobster bisque with wild salmon roe and celery leaf.

Crab croquettes with smoked paprika aioli and baby greens.

Beet-buttermilk soup with horseradish whipped cream.

Fried green tomatoes with rémoulade and a little cucumber salad.

Tomato-lobster panzanella: heirloom tomatoes, lobster, garlic croutons, and Thai basil vinaigrette with leaf lettuce.

Chopped salad: romaine and shaved kale with lemon-anchovy dressing, cucumbers, radishes, and crunchy pumpernickel breadcrumbs.

Mixed greens and shredded radicchio with snap peas, scallions, crispy chickpeas, and mustard vinaigrette.

Entrées

Grilled scallops with preserved lemon cream, spiced carrot salad, and almond-parsley couscous.

Steak frites: grilled hanger steak with lobster butter, hand-cut fries, and creamed greens.

Linguine with classic clam sauce, greens and herbs.

Slow-roasted wild salmon with sorrel sauce, risotto, and roasted carrots.

Roasted dark-meat chicken with grilled corn succotash, garlic crouton, and tomato jus.

Pork ragù with handmade pasta "handkerchiefs", broccolini, cured tomatoes, and cannellini beans.

Sweet pea gnocchi with lemon brown butter sauce and local mushrooms.

Seared flounder with citrus sabayon, crisp potato cake, and string beans.

Lobster dinner: steamed lobster with lemon, butter, brioche rolls, roasted new potatoes, and creamy cabbage slaw.

Family buffets

Tacos: pork al pastor, grilled chicken, steamed red snapper, refried beans, black bean salad, guacamole, tangy slaw, house-made salsas and hot sauces, queso fresco, sour cream, and corn tortillas.

Noodle bowls: seared beef, five-spice braised pork shoulder, roasted tofu, lightly pickled vegetables, crispy shallots, peanuts, fresh herbs, and rice noodles with sweet and tangy sauce.

Indian feast: chicken vindaloo, curried shrimp, stewed chickpeas, spiced spinach with coconut, curried cauliflower and potatoes, basmati rice with raisins, house-made chutneys, tamarind sauce, and garlic na'an.

(Cont'd on next page)

Dessert

Meringue glacé: vanilla bean meringue filled with honey-verbena ice cream and peach sauce.

Blueberry-buttermilk semifreddo with ginger crumble.

Maine berry shortcake: sweet shortcakes with cream and macerated berries.

Peanut butter and jam pie: graham cracker crust with peanut butter custard, raspberry glaze, and sweet and salty crumbled peanuts.

Caramelized rhubarb upside-down cake with vanilla bean ice cream.

Bittersweet chocolate pudding with bourbon whipped cream and honeycomb.

Sweet corn-ricotta fritters with blackberry sauce.

Macerated stonefruit with rhubarb fool and meringue crunch.

Kids' options

We're happy to make the meal of your choice for your youngest guests (i.e. macaroni & cheese, house-made chicken fingers, etc), or we can set aside less-seasoned segments of your chosen menu (i.e. linguine without the clam sauce).

Miscellaneous

Coffee, tea, beverage service, full on-site staffing, and assistance with rentals available upon request.