

## *Vegetarian Appetizers*

### Honey Glazed Halloumi

*Orange Zest, Micro Greens*

### Goat Cheese Stuffed Peppers

*Mini Sweet Pickled Peppers, Whipped Goat Cheese, Fresh Herbs*

### Esquites

*Charred Corn, Smoked Paprika, Lime Crema, Cilantro, Scallions, Cotija Cheese*

### Vegetable Dumplings

*Nuoc Cham Dipping Sauce, Curly Scallions*

### Summer Bruschetta

*Heirloom Tomatoes, Hand Torn Basil, Shallots, Extra Virgin Olive Oil, Balsamic Vinegar Reduction*

### Veggie Bao Buns

*Buffalo Cauliflower, Cilantro Lime Crema, Pickled Slaw*

### Crispy Green Tomatoes

*Elote Corn Relish, Buttermilk Ranch Drizzle*

### Fresh Vegetable Spring Rolls

*Carrots, Cucumbers, Cabbage, Rice Noodles, Cilantro, Green Onions, Thai Basil, Mint, Peanut & Sweet Chili Dipping Sauce*

### Crispy Vegetable Rolls

*Cabbage, Carrots, Cilantro, Sweet Chili Dipping Sauce*

### Watermelon

*Chili, Lime, Feta, Cilantro*

### Watermelon Poke

*Ginger Sesame Soy Sauce, Green Onions, Toasted Sesame Seeds*

## Watermelon Gazpacho

*Red Bell Pepper, Cucumber, Roma Tomato, Aged Sherry Vinegar*

## Crispy Brussel Sprouts

*Country Cottage Cheese, Pomegranate Demi, Arils, Lemon Zest*

## *Pasta Appetizers*

### Pappardelle all'anatra

*Duck Ragu, Basil, Parmesano Reggiano*

### Spring Pea Ravioli

*Feta, Lemon, Mint, Roasted Garlic Butter*

### Butternut Squash Ravioli

*Brown Sage Butter, Pecorino*

### Roasted Corn & Jalapeno Risotto

*Feta, Cilantro, Extra Virgin Olive Oil*

### Shrimp Risotto

*Asparagus, Lemon, Extra Virgin Olive Oil*

### Lobster Ravioli

*Garlic Butter, Charred Corn, Pea Tendrils*

### Gnocchi

*Gorgonzola Cream Sauce*

### Orecchiette

*Sausage, Broccoli Rabe, Pecorino*

### Shrimp Scampi Linguine

*Garlic, Basil, Charred Lemon, Extra Virgin Olive Oil*

### Mushroom Ravioli

*Exotic Mushrooms, Truffle Beurre Blanc*

## Penne alla Vodka

*Pancetta, Basil, Breadcrumbs*

## Butternut Squash Ravioli

*Brown Sage Butter, Toasted Pecans*

## Cacio e Pepe

*Cracked Black Pepper, Pecorino*

## Seafood Appetizers

### Maine Lobster Cake

*Arugula, Charred Fennel Bulb, Old Bay Aioli, Caramelized Lemon*

### Lobster

*Butter Poached Chilled Lobster Meat, Citrus Aioli, Buttery Shallot & Tarragon Waffle*

### Ahi Tuna Tartare

*Ginger Soy Glaze, Yuzu Marmalade, Crispy Sesame Rice Crisp, Curly Scallions*

### Ahi Tuna Tartare

*Ahi Tuna, Seaweed, Avocado, Sesame Ginger Sauce, Crispy Wontons*

### Jumbo Lump Crab Cake

*Watercress Greens, Lemon Aioli, Charred Lemon*

### Shrimp Cocktail

*Atomic Horseradish Cocktail Sauce, Citrus*

### Grilled Shrimp

*Charred Pineapple Mango Salsa*

### Shrimp Spring Rolls

*Carrots, Cucumbers, Cabbage, Rice Noodles, Cilantro, Green Onions, Thai Basil, Mint, Peanut & Sweet Chili Dipping Sauce*

### Tempura Shrimp

*Citrus & Dijon Mustard Sauce*

## Tempura Shrimp Boa Buns

*Tzatziki, Cucumber Slaw*

## Shrimp Ceviche

*Lime, Shishito, Red Onion, Avocado, Radish*

## Shrimp Bruno

*Lightly Battered Shrimp, Creamy Dijon Mustard Sauce, Chives*

## Bacon Wrapped Scallops

*Citrus Casino Butter*

## Scallop Ceviche

*Tomatoes, Cucumber, Red Onion, Kalamata Olives, Lemon, Capers, Fresh Herbs*

## Scallops

*Pan Seared Sea Scallops, Caramelized Leek Risotto, Asparagus, Charred Lemon*

## Scallops & Bacon

*Balsamic Reduction*

## *Poultry Appetizers*

### Chicken Satay

*Peanut Sauce Drizzle, Toasted Peanuts, Cilantro*

### Chicken Souvlaki Skewer

*Tzatziki Sauce, Dill, Parsley*

### Chicken Satay

*Peanut Sauce Drizzle, Toasted Peanuts, Cilantro*

## Chicken Dumplings

*Nuoc Cham Dipping Sauce, Curly Scallion*

## Chicken Souvlaki

*Tzatziki Sauce, Dill, Parsley*

## Crispy Chicken Bao Buns

*Spicy Korean Glaze, Japanese Mayo, Pickled Slaw*

## Chicken Sausage

*Corn Bread Crumble, Cranberry Orange Gastrique, Clementine Segments*

## Foie Gras

*Pan Seared duck liver, Sour Cherry Creama, Port-Soaked Peeled Grapes, Crispy Brioche,  
Microgreens*

## *Meat Appetizers*

### Lamb Lollipops

*Charred Pineapple Salsa, Chimichurri*

### Melon & Prosciutto

*Basil, Honey, Extra Virgin Olive Oil*

### Pork Dumplings

*Nuoc Cham Dipping Sauce, Curly Scallion*

### Pork Belly

*Honey Garlic Glaze, Pickled Slaw*

### Pork Belly Bao Buns

*BBQ Pork Belly, Pickled Slaw, Cilantro, Scallions*

## Individual Charcuterie

*Prosciutto, Salami, Olives, Cypress Grove Chevre Humboldt Hog Goat Cheese, Vermont Cabot Extra Sharp Cheddar Cheese, Fig Jam, Grapes, Grilled Bread*

## **Salads**

### **Burrata**

*Balsamic Strawberries, Rocket, Basil, Balsamic Pearls, Extra Virgin Olive Oil, Ciabatta*

### **Honey Crisp Apple Salad**

*Local Honey Crisp Apples, Arugula, Frisee, Candied Pecans, Bacon Crumble, Apple Cider & Honey Mustard Vinaigrette*

### **Baby Green Lettuces**

*Gem Salad Greens, Candied Pecans, Pickled Shallots, Roasted Garlic, Blu di Bufala*

### **Squash Salad**

*Delicata Squash, Arugula, Roasted Fennel, Sheep's Milk Ricotta, Sherry Gastrique*

### **Baby Brussels Salad**

*Shaved Brussels Sprouts, Lacinato Kale, Golden Raisins, Almonds, Pecorino Dressing*

### **Root Cellar Salad**

*Mixed Greens, Radishes, Heirloom Carrots, Oven Roasted Fennel, Parsnips, Beets, Gorgonzola, Red Wine Vinaigrette*

### **Farm Salad**

*Kale, Radishes, Heirloom Carrots, Oven Roasted Fennel*

### **Fall Harvest Salad**

*Greens, Apple, Toasted Pumpkin Seeds, Roasted Pecans, Goat Cheese Crumble, Sweet Potato, Roasted Beets, Apple Cider Dijon Vinaigrette*

### **Nutty Kale Salad**

*Baby Kale, Roasted Hazelnuts, Lemon & Buttermilk Dressing, Shaved Parmesano Reggiano*

### **Melon & Prosciutto**

*Basil, Honey, Extra Virgin Olive Oil*



## Burrata

*Arugula, Prosciutto, Roasted Tomatoes, Garlic & Basil Vinaigrette*

## Burrata Salad

*Seasonal Citrus, Arugula, Arils, Dijon Mustard & Apple Cider Vinaigrette*

## Elote

*Charred Corn, Cilantro, Smoked Paprika, Cotija Cheese, Creamy Buttermilk Lime Dressing*

## Winter Citrus Caprese Salad

*Seasonal Citrus, Hand Torn Buffalo Mozzarella, Arugula, Pomegranate Arils, Basil, Extra Virgin Olive Oil*

## Winter Harvest Salad

*Greens, Oven Roasted Sweet Potatoes, Toasted Pecans, Pepitas, Goat Cheese Crumble, Pomegranate Arils, Maple Dijon Vinaigrette*

## Spring Mixed Greens Salad

*Baby Greens, Asparagus, Sugar Snap Peas, Watermelon Radishes, Tomatoes, Blue Cheese Crumble, Garlic Vinaigrette*

## Tomato Capri

*Heirloom Tomatoes, Hand Torn Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Vinegar Reduction, Crostini*

## Chopped Salad

*Romaine, Hearts of Palm, Radish, Tomatoes, Cucumbers, Carrots, Feta, Red Wine Vinaigrette*

## Italian Chopped Salad

*Finely chopped greens, tomatoes, cucumbers, scallions, radishes, carrots, topped with Italian olives, pepperoncini, & shaved pecorino, tossed in Italian vinaigrette*

## Kale Caesar Salad

*Tender Kale Greens, Creamy Caesar Dressing, Capers, Parmesano Reggiano, Lemon Zest*

## Tabouli Salad

*Quinoa, Dill, Parsley, Mint, Radishes, Asparagus, Garbanzo Beans, Cucumber, Lemon Vinaigrette*

## Soups

### Root Vegetable Soup

*Rich Tomato Broth, Parsnips, Yukon Gold Potatoes, Heirloom Carrots, Fresh Dill, Crispy Shallots, Toasted Sourdough Crostini*

### Roasted Butternut Squash Soup

*Spiced Maple & Lime Crema, Pepitas*

### Roasted Pumpkin Soup

*Apple Cider Crème Fraiche*

### Tomato Bisque

*Buttery Croutons, Chive Crème*

### Roasted Red Pepper Bisque

*Red Bell Peppers, Caramelized Onions, Thyme Crème*

### French Onion Soup

*Caramelized Onions, Savory Beef Broth, Sourdough, Melted Gruyere Cheese*

### Lobster Chowder

*Butter Poached Lobster Meat, Potatoes, Corn Relish*

### Creamy Potato Leek Soup

*Tarragon Oil, Dill, Crispy Potatoes*

### Spring Minestrone Soup

*Early Spring Vegetables, Tarragon, Garbanzo Beans, Orecchiette Pasta*

### Lemon Chicken Orzo Soup

*Fresh Dill, Chives*

### Summer Minestrone

*Heirloom Tomatoes, Vegetable Broth, Summer Squash, Zucchini, Carrots, Sweet Potatoes, Fresh Dill*

