

EXTRAVAGANT CELEBRATION

\$195 per person (food only)



PASSED HORS D'OEUVRES

Carrot Latke

apple jalapeño chutney (V)

Ahi Tuna Tartare

avocado espuma | potato gaufrette (GF, DF)

Salmon Soba Noodles

mushrooms | carrots | scallions | sesame (DF)

Mini Maine Lobster Roll

toasted buttered roll

Grilled Baby Lamb Chops

mint pesto (GF, DF, NF)

Waygu Short Rib

polenta round | horseradish crema (GF)

Duck Taquito

jicama slaw | chipotle mayo (GF)



STATIONS

FARM TABLE

Local artisan cheeses

Faicco's salami | Prosciutto di Parma

Grilled & pickled vegetables | lemon aioli

Marcona almonds | fig jam | honey

Artisan breads | crackers | cheesesticks

SOUP STATION (GF, V)

Clam and Corn Chowder

oyster crackers

Potato Leek

frizzled leeks

Carrot Ginger

fresh thyme garnish

PASTA BAR

Cavatelli

lamb ragu | pecorino

Wild Mushroom Sfoglino

mushroom ragu | wild thyme (V)

Orecchiette

fennel sausage | broccoli rabe | pepperoncini

PLATED DINNER

FIRST COURSE

Apple Beet Tartare

walnut | arugula | goat cheese mousse (GF, V)

SECOND COURSE - choice of

Millbrook Dairy Rib-Eye Steak

butternut squash & sunchoke purées | heirloom carrots (GF)

Grilled Branzino

olive tapenade | lemon herb risotto (GF)



DESSERT

Mini Ice Cream Cones

Chocolate Mousse Pots (GF)

Assorted French Macarons (GF)

Coffee & Tea

SURPRISE! Maple Cotton Candy at 11:00 pm



GF - Gluten Free | V - Vegetarian | VG - Vegan
DF - Dairy Free | NF - Nut Free