



# Spring

## STATIONED HORS D'OEUVRES

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### Spring Cheese Board

Pennsylvania cheeses, rhubarb mostarda, local honey, pickled spring vegetables, seeded crackers, grilled bread

### Spring Grazing Table

Local cheeses, cured meats, radishes with cultured butter and sea salt, pickled vegetables, seasonal fruit, preserves, breads

### Whipped Ricotta & Spring Vegetables

House ricotta, grilled spring vegetables, peas, radish, herbs, preserved lemon, grilled sourdough

### Beet-Cured Salmon Board

Capers, pickled red onions, herbed crème fraîche, seeded crackers, dark rye bread

## PASSED HORS D'OEUVRES

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### Spring Pea Crostini

Whipped goat cheese, spring peas, mint, preserved lemon

### Morel & Ramp Tartlet

Wild mushrooms, caramelized ramps, fresh ricotta

### Smoked Trout Potato Cake

Horseradish crème fraîche, pickled mustard seed, chives

### Charred Spring Onion Crostini

Whipped goat cheese, crispy speck, hot honey

### Crispy Polenta

Wild mushroom ragout, spring herbs, pecorino

### Buttermilk Fried Chicken

Rhubarb hot honey, spring herb ranch

## SALADS & FIRST COURSES

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### Wild Sorrel & Spring Herb Salad

Tangerine lace, shaved radish, toasted pine nuts, Parmesan, preserved lemon vinaigrette

### Little Gem & Grilled Asparagus

Spring peas, radish, fresh herbs, buttermilk dressing, toasted breadcrumbs

## Stinging Nettle Tagliatelle

Wild ramps, fiddlehead ferns, morel mushrooms, house ricotta, black garlic beurre blanc

### ENTRÉES

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#### Grilled Bison Ribeye

Porcini butter, pickled ramp gremolata

#### Fire-Roasted Chicken

Green garlic, spring herbs, preserved lemon jus

#### Roasted Pennsylvania Trout

Brown butter, spring peas, ramps, lemon

### SIDES

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#### Mashed Yukon Gold Potatoes

Chive crème fraîche

#### Grilled Asparagus

Pickled ramp gremolata, toasted hazelnuts

#### Spring Peas & Braised Lettuces

Cultured butter, mint

#### Roasted Carrots

Whipped goat cheese, carrot-top salsa verde

#### Crispy Fingerling Potatoes

Green garlic aioli, spring herbs

#### Fire-Roasted Mushrooms

Morels and cultivated mushrooms, thyme, sherry

### DESSERTS

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#### Lemon Olive Oil Cake

Lavender mousse, Meyer lemon jam

#### Rhubarb Almond Tart

Vanilla bean crème fraîche, local honey



# Summer

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## STATIONED HORS D'OEUVRES

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### Mediterranean Mezze

Whipped hummus, muhammara, tzatziki, marinated feta, olives, tomato-cucumber salad, stuffed grape leaves, grilled and pickled vegetables, warm flatbread

### Garden Board

Whipped white bean dip, green goddess, smoked onion dip, raw, grilled and pickled market vegetables, seeded crackers, grilled sourdough

### Tapas Board

Manchego, serrano ham, chorizo, marinated olives, Marcona almonds, grilled shrimp, fig jam, grilled bread

### Coastal Board

Chilled shrimp, sweet corn & crab salad, smoked trout dip, oysters on the half shell, cocktail sauce, lemon, pickled vegetables, crackers

## PASSED HORS D'OEUVRES

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### Heirloom Tomato Toast

Grilled sourdough, whipped feta, za'atar, pomegranate molasses

### Sweet Corn Fritter

Charred corn, scallion, smoked paprika aioli

### Grilled Halloumi & Nectarine Skewer

Rosemary, Calabrian chili glaze

### Fire-Kissed Sugar Melon

Whipped ricotta, crispy speck, sherry gastrique

### Buttermilk Fried Chicken

Peach hot honey, basil ranch

### Crab Cake

Sweet corn remoulade, summer herbs

## SALADS & FIRST COURSES

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### Smoked Eggplant Whip

Heirloom tomatoes, pickled cucumber, za'atar, grilled halloumi

## Heirloom Tomato & Stone Fruit Salad

Burrata, basil, olive oil, flaky salt

## Silver King Corn Agnolotti

Smoked tomato broth, house ricotta, holy basil

### ENTRÉES

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## Fire-Grilled Wild Rainbow Trout

Smoked corn cream, tomato relish, summer herbs

## Fire-Grilled Tri-Tip

Chimichurri, garlic-Parmesan aioli

## Grilled Half Chicken

Lemon, garlic, summer herbs

### SIDES

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## Campfire Potatoes

Garlic, herbs, sea salt

## Whole Fire-Roasted Cauliflower

Zhug, whipped tahini, herbs

## Fire-Roasted Beets

Creamy blue cheese, saba vinaigrette, pistachios

## Grilled Market Vegetables

Olive oil, herbs, lemon

## Blistered Green Beans

Smoked tomato vinaigrette, basil

## Fire-Roasted Cabbage

Green goddess, crispy shallots

### DESSERTS

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## Almond Cake

Whipped mascarpone, roasted peach ice cream

## Blueberry Cornmeal Cake

Lemon cream, fresh blueberries



# Autumn

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## STATIONED

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### Harvest Grazing Table

Local cheeses and cured meats, fire-roasted Brie with grapes, shallots & rosemary, autumn fruit, seasonal preserves, pickled vegetables, toasted nuts, whole-grain mustard, house-made focaccia & crackers

### Sicilian Board

House-made focaccia, Sicilian white bean dip, smoked tomato jam, eggplant caponata, olive tapenade, roasted garlic confit, marinated artichokes, house-made whipped ricotta with honey, Prosciutto di Parma, soppressata, finocchiona

### Campfire Board

Smoked fingerling potatoes with caramelized onion remoulade, grilled smoked sausage, cider-glazed onions, roasted peppers, creamy kale dip, whole-grain mustard, pickled vegetables, grilled sourdough

## PASSED HORS D'OEUVRES

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### Wild Mushroom Arancini

Black garlic aioli

### Sweet Potato Latke

Gingered applesauce, crème fraîche

### Smoked Pear & Bacon Toast

Smoked pear butter, blue cheese

### Autumn Chicory Salad

Quince, shaved fennel, toasted hazelnuts, cider vinaigrette

### Duck Rillettes Toast

Whole-grain mustard, cider-braised red cabbage, crème fraîche

### Sausage, Leek & Gruyère Tartlet

Thyme

## SALADS & FIRST COURSES

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### Roasted Celery Root & Apple Soup

Cider cream, toasted hazelnuts

### Roasted Honeynut Squash Salad

Kale, charred cabbage, wild arugula, shaved Manchego, toasted rye, cranberry-pear vinaigrette

## House-Made Ricotta Gnocchi

Wild mushrooms, crispy guanciale, brown butter, pecorino

### ENTRÉES

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## Smoked Beef Tenderloin

Roasted garlic cream, charred leeks & herbs, sour cherry agrodolce

## Porchetta

Charred grapes, whole-grain mustard jus, rosemary

## Plank-Roasted Salmon

Quince mostarda, toasted pepita gremolata

## Grilled Chicken

Creamed leeks, wild mushrooms, smoked apple gastrique

### SIDES

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## Whipped Parsnips

Toasted pine nuts, pickled mustard seeds

## Pastrami-Spiced Smoked Carrots

Whole-grain mustard, sauerkraut

## Fire-Roasted Cabbage

Brown butter, toasted hazelnuts

## Whipped Yukon Gold Potatoes

Chive crème fraîche

## Roasted Brussels Sprouts

Bacon jam, pickled apple

## Fire-Roasted Delicata Squash

Harissa, preserved lemon, herbs

### DESSERTS

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## Apple Crisp Parfait

Cider-braised apples, oat crisp, vanilla crème fraîche

## Dark Chocolate Pumpkin Tart

Dark chocolate pastry crust, pumpkin custard, bourbon cream



# Winter

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## STATIONED

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### Alpine Board

Fire-melted raclette, grilled sausage, roasted baby potatoes, winter vegetables, apples, cornichons, pickled onions, whole-grain mustard, grilled sourdough

### Nordic Board

Hot-smoked salmon, smoked trout dip, wild mushroom pâté, soft-cooked eggs with mustard & chives, celeriac remoulade, pickled beets, mustard-dill sauce, horseradish crème fraîche, dark rye

### The Hearth Board

Roasted garlic & white bean gratin, cast-iron mushrooms, fire-roasted winter vegetables, caramelized onion dip, pickled vegetables, warm house focaccia

## PASSED HORS D'OEUVRES

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### Parsnip Cake

Smoked pear butter, crème fraîche

### Smoked Short Rib Empanada

Pickled jalapeño aioli

### Kohlrabi & Pomegranate

Meyer lemon crème fraîche, winter herbs, toasted sunflower seeds

### Duck Pastrami Toast

Caramelized fennel jam, blood orange mostarda, crème fraîche

### Sorghum-Chile Pork Belly Slider

Sweet potato roll, pickled chile & chive aioli

## SALADS & FIRST COURSES

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### Winter Citrus & Fennel Salad

Wild arugula, goat cheese, pistachios, citrus vinaigrette

### Chestnut & Leek Soup

Charred leek oil, rosemary sourdough crumb

### Caramelized Onion & Taleggio Risotto

Charred radicchio

## ENTRÉES

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### Braised Beef Short Rib

Creamed leeks, parsley & preserved lemon pesto

### Fire-Roasted Chicken

Creamed kale, smoked grapes & saba

### Duck Cassoulet

Braised cranberry beans, roasted garlic & sage sausage, sourdough breadcrumbs

### Roasted Halibut

Braised fennel, kumquat agrodolce, Meyer lemon

## SIDES

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### Butternut Squash Lasagna

House-made pasta, whipped butternut squash, ricotta, sage, amaretti

### Roasted Root Vegetables

Rosemary honey butter

### Broccoli Rabe

Garlic, lemon, chile

### Smashed Red Potatoes

Creamed leeks, bacon

### Braised French Lentils

Caramelized onions, winter herbs, red wine

### Cider-Braised Red Cabbage

Pear, juniper

## DESSERTS

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### Olive Oil Cake

Brûléed blood orange, almond cream

### Warm Dark Chocolate Cake

Black walnut praline, cranberry compote



# Vegan

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## STATIONS

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### Garden Board

Raw and lightly pickled market vegetables, seasonal dips, seeded crackers, house focaccia

### Mediterranean Mezze

Whipped hummus, muhammara, marinated olives, stuffed grape leaves, herbed tabbouleh, seasonal vegetables, warm flatbread

### Harvest Jewel Board

Grilled, roasted & pickled market vegetables, seasonal accompaniments

### Fireside Board

Whipped roasted squash, charred mushrooms, fire-roasted brassicas, crispy potatoes, pickled roots, warm focaccia

## PASSED HORS D'OEUVRES

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### Spring Pea Arancini

Mint pesto

### Crispy Corn Polenta

Smoked tomato jam, pickled mustard seeds

### Blueberry Mostarda Toast

Caramelized onions, toasted hazelnuts, thyme

### Smoked Beet

Cashew cream, pickled walnuts, saba, rosemary

### Parsnip Cake

Smoked pear butter, crispy sage, cider gastrique

## SALADS & FIRST COURSES

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### Spring Greens & Herbs

Tender lettuces, pea shoots, radishes, fresh herbs, toasted seeds, lemon vinaigrette

### Sweet Corn Cakes

Roasted pepper relish, charred scallion sauce

### Market Vegetable Pistou

White beans, seasonal vegetables, greens, basil-garlic pistou

## Roasted Carrot & Saffron Risotto

Carrot-top pesto, toasted pistachios

### ENTRÉES

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## Braised Butter Beans & Summer Tomatoes

Fire-roasted market vegetables, basil, grilled sourdough

## Roasted Delicata Squash

Butternut squash risotto, kale & pickled apple slaw, smoked apple gastrique

## Smoked Pastrami Carrots

Braised lentils, charred sauerkraut, whole-grain mustard

## Root Vegetable Cassoulet

Cranberry beans, roasted root vegetables, parsley & preserved lemon pesto, sourdough breadcrumbs

### SIDES

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## Grilled Carrots

Zhug, whipped tahini, crispy chickpeas

## Scarlet Runner Beans

Blistered tomatoes, oregano, garlic

## Wood-Fired Cauliflower

Calabrian chile, olives, toasted sourdough, herbs

## Farro & Delicata Squash

Smoked grapes, caramelized fennel, pickled shallots

## Wood-Fired Beets

Forbidden rice, sumac, pistachios, herbs

## Fire-Roasted Sweet Potatoes

Malt vinegar, rosemary salt

### DESSERTS

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## Coconut Cacao Pot de Crème

Maple cream, cacao nibs, toasted coconut

## Fire-Roasted Nectarines

Blackberry granita, almond brittle