

Sample Formal Dining Room Menu

First Course

Brioche Toast Farm-Stand Heirloom Tomato & Burrata Plate w/ Fresh Yellow Beets

Grilled Oysters w/ Green Onion Butter

Norwegian Beet-and-Horseradish Cured Salmon Latke

Asparagus-Edamame Bisque

North Fork Gazpacho w/ Sundried Tomato Focaccia Croutons

Farm to Table Fresh Chopped Salad

Mini Cucumbers, Baby Red & Yellow Tomatoes, Roasted Corn, Shredded Kale, Asparagus, & White Balsamic Dressing

Mediterranean Salad Tower

Hot House Cucumbers, Roma Tomatoes, Red Onions, Kalamata Olives, Feta Cheese, & EVOO-Fresh Herb Reduction

Butter Leaf-Lola Rosa Salad

Tossed w/ Toasted Almonds, Dates, Cranberries, Toasted Farro-Citrus Honey Vinaigrette

Old Bay Poached Shrimp Cocktail w/ Fresh Lemon & Three Sauces

Mains

Gorgonzola Crusted Filet Mignon-Shallot Bordelaise

Grilled Hanger Steak w/ Chimichurri Sauce

Pan Roasted Herb & Garlic Studded Rack of Lamb-Roasted Tomato Port Wine
Sauce

Chicken, Shrimp, and Andouille Gumbo

Sweet Potato, Butternut Squash, Swiss Chard Gruyere Cheese Frittata

Sweet Heart Roasted Turkey Pot Pie

Seasonal Fish

Truffle & Honey Glazed Salmon

Market Fresh Blackened Swordfish w/ Grilled Pineapple-Mango Relish

Pastas

Roasted Asparagus w/ Shiitake Mushroom, Bowtie Pasta, Spring Peas & Vodka
Cream

Pappardelle w/ Sweet Roasted Chicken Sausage, Broccoli Rabe & Tomato Ragu

Sides

Celeriac & Potato Puree

Gingerbread Spiced-Sweet Potato Plantain Mash

Mixed Quinoa Pilaf w/ Toasted Pecans & Scallions

Local Zucchini Pancakes w/ Slow Roasted Tomatoes

Risotto w/ Pumpkin & Roma Cheese

Grilled Vegetable Terrine w/ Basil Oil

Dessert

Fresh Fruit Galette w/ Seasonal Gelato

Chocolate cappuccino Shortbread w/ Dark Chocolate Glaze

Watermelon-Concord Grape Granita

Chocolate Flourless Tort w/ Sea Salt Caramel Sauce

Classic Napoleon w/ Seasonal Twist