



Seated & Buffet Ideas
Winter 2013



Appetizers

Lobster Bisque

*Crème Fraîche, Chive
Fresh Maine Lobster*

Seared Tuna Carpaccio

*Honey Soy Glaze, Wasabi Crème Fraîche
White Bean, Watercress & Shaved Turnip
Carrot Ginger Vinaigrette*

Pan Roasted Local Sea Scallops

*Beet Reduction,
Salad of Endive, Orange & Watercress*

Cedar Roasted Shrimp

*Salad of Bulgar, Frisée & Cannellini Bean
Sage White Wine Butter*

Country Ham & Market Greens

*Dijon Vinaigrette, Shaved Marbled Aged Gouda
Poached Organic Egg*

Smoked Hudson Valley Duck Breast

Shaved Fennel, Arugula, Pistachio & Red Wine Vinaigrette

Puree of Haruki Turnip

Local Diver Scallop, Chantrelle Mushroom, Crispy Sage

Local Apple, Market Green & Blue Cheese

*Assorted Seasonal Apples
North Hendren Blue Cheese, Toasted Walnuts & Lemon Vinaigrette
Cracked Black Pepper & Sea Salt*



Entrees

Pan Roasted Local Striped Bass

Sage White Wine Butter

Wild Mushrooms, Buttercup Squash Puree & Braised Kale

Bourbon Glazed Filet Mignon

Blue Cheese Potato Gratin

Parslied Baby Carrot

Browned Oyster Mushrooms

Mustard Crusted Double Rib Lamb Chop

Red Wine Demi Glace

Smoked Purple Potato Salad

Carona Beans, Parsley, Fennel, Frissee & Celery

Heritage Berkshire Pork Loin

Cider Glaze, Grilled Apples

Sweet Potato Soufflee & Braised Red Cabbage with Applewood Bacon

Roasted Monkfish

Braised Oxtail, Wild Mushrooms & Roasted Fingerling Potatoes

Roasted Hudson Valley Duck Breast

Confit Leg, Cherry Compote,

Butternut Squash Timbale, Braised Greens

Slow Roasted Free Range Chicken Breast

Roasted Onion Pan Jus, Celeriac Puree, Wild Mushrooms & Braised Greens

New York Cioppino

Shrimp, Mussels, Clams & Chatham Cod

Tomato, Fennel Shellfish Fume

Sourdough Garlic Herb Croutons

Braised Lamb Shank

Salvatore Ricotta Polenta

Brunios of Root Vegetables

Rosemary Red Wine Braising Liqueur



Dessert

Pumpkin Crème Brulee

Sweet Potato Pecan Tart

Chantilly Cream Burnt Orange Reduction

Chocolate Terrine

Pistachio, Raspberry Coulis

Red Wine Poached Pear

North Hendren Blue, Candied Walnuts, Port Wine Reduction

Petite Chocolate Boule

Crème Anglaise

Almond Cake

Grilled Pineapple, Honey Beurre Blanc & Vanilla Gelato

Cognac Pumpkin Cheesecake

Cider Bourbon Sauce & Whipped Cream