

Passed Hors d'oeuvres Options

Summer

Cold

Truffled egg custard tartes

House smoked Scottish salmon

Hudson Valley foie gras mousse with pickled shallots and quince jam

Beef tartare with friend capers and white anchovies

Seared cocoa nib rubbed tuna with sweet chutney

Farm fresh deviled eggs with smoked trout roe

Duck pastrami with horseradish creme

Hot

Seasonal soup shooter

Grilled seasonal vegetables wrapped in prosciutto with tarragon hollandaise

Flambeed Thai spiced shrimp with tomato and paprika, beurre blanc

Wild mushroom risotto with black truffles

Salt baked baby potatoes with Niman Ranch ham and Vermont chive butter

Veal and pork dumplings with ginger-soy honey glaze

Indian spiced lamb samosa with carrot-mint yogurt

Roasted ceps tarte flabee

Tempura of shrimp with spicy aiolo

Almond crusted lamb lollipop nicoise olive dressing



L'ESPALIER

Stationary Displays

Summer

Apple Street Farm Harvest Display

Display of local New England Cheeses

Goat's milk

Sheep's milk

Cow's milk

with traditional accompaniments of honey, candied walnuts, dehydrated apricots

New England Raw Seafood Bar

Skips Island Creek oysters

Moon Shoal oyster

Scallops ceviche

Shrimp

Clams

Pat's countneck clams casino with American Caviar

With traditional accompaniments of cocktail sauce, mignonette, lemons

Caviar Bar

American Paddlefish

Siberian Caviar

White Sturgeon

German Osetra

With traditional accompaniments of: brioche toasts, crème fraiche, minced onion

Charucterie Display

Pate

Sliced meats

Terrines

Roasted vegetables

with traditional accompaniments of whole grain mustard, compote, and toast points



Featuring the award winning cuisines of L'ESPALIER & SEL DE LA TERRE

L'ESPALIER

Dessert Displays

Chocolate decadence cakes

Greek yogurt panna cotta

Cherry lemon scones

Paté à choux swans with espresso chantilly

Honey madeleines with lemon curd

Blood orange passionfruit mousse cakes



L'ESPALIER

First Course Options

Summer

Heirloom cherry tomato salad with basil and green olive oil

Chilled white gazpacho with smoked Wellfleet clams, mussels, and chorizo oil

Searched Hudson Valley foie gras with pistachio nougatine and market stone fruit;
red currant gastrique

Quail with grilled baby lettuce and roasted red pepper romesco

Assiette of young carrots with coddled egg, prosciutto, provolone mandarone,
and summer truffles

Shaved Italian bottarga with preserved lemon risotto, cucumber, and fried garlic

Diver sea scallop ceviche with cape gooseberry and smoked kombu

Butter-poached Maine lobster with creamed corn and melted leeks; summer truffle jus

Pretzel-crusted Hudson Valley foie gras terrine with peach mustard and pickled cabbage



L'ESPALIER

Main Course Options

Summer

Assiette of Vermont rabbit with morel cream, broccoli, and truffled ravioli

Farmstead Amish chicken with shimeji mushrooms, strawberries, and sorrel; bacon broth

Whole Maine lobster with grilled peaches and “poor man’s caviar”;
summer truffle and lobster jus

Roasted squab with white grits, wheat berries, and patty pan squash;
raspberry-foie gras butter

Seared halibut with Swiss chard gnudi and heirloom tomatoes; Niçoise olive vinaigrette

Dry-aged Lola duck breast with duck leg lasagna and broccoli rabe; Luxardo jus

Oat-crusted loin of Colorado lamb with black garlic mustard, succalian, Apple Street farm stuffed squash
and peashoots

Seared striped bass with escarole, black quinoa, and cantaloupe; marjoram vinaigrette

Painted Hills beef tenderloin with Summer succotash, new potato fondant



L'ESPALIER

Dessert Course Options

Summer

Black and white chocolate gâteau, cocoa nib croquant, muscat gel with raspberry ice cream

Tiramisu: espresso chicory curd, malt foam; cardamom mascarpone ice cream

Milk chocolate banana macadamia pudding and chocolate sorbet; crème anglaise

Sachertorte soufflé, panna cotta and vanilla ice cream

Rooibos custard, thyme caramel, pumpernickel praline cake and red currant milk sorbet

Black forest: chocolate crèmeux and Bavarian cream; eucalyptus yogurt sorbet

Strawberry Bavarian cream, cashew aerated cake, lemon chamomile meringue, pineapple gel
and anise hyssop ice cream

“Undercover Peach”: red peach mousse and castella cake under a mango veil
with white peach sorbet and basil coulis