



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



Autumn & Winter Passed Hors d'oeuvres

Cold

Zucchini rolls with goat cheese and red pepper
Oysters on the half shell with champagne mignonette
Asian style tuna tartare with mango, red onion and cilantro
Scallop ceviche with citrus and cilantro
Shrimp salad on brioche
Smoked Salmon napoleon with crème fraîche
Shaved beef crostini with cornichons and horseradish crème
Duck liver pate with shaved red onion, capers and cornichons
Duck rilette on a crispy wonton
Mini lobster rolls with fresh herbs
Chilled shrimp cocktail with traditional cocktail sauce
Black pepper macaroons; foie gras mousse

Hot

Twice baked fingerling potatoes with scallions and smoked bacon
Chickpea frites with spicy aioli
Tomato, basil and parmesan arancini
Bacon wrapped scallops
Crab Fritters with remoulade
Traditional chicken pot pies
Grilled cheese and tomato soup shooter
Duck confit tart with caramelized onion
Chicken confit tart with caramelized onion
SDLT Sliders with Vermont cheddar, apple smoked bacon, spicy aioli
Stuffed Clams with chorizo, red pepper and bread crumbs
Braised pork & cheddar biscuits
Miniature pissalidierre with caramelized onion, prosciutto and crème fraîche
Sheppard's pie fritters
Mini beef Wellingtons
New England fried clams with lemon aioli
Pork dumplings with sweet soy dipping sauce



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Autumn & Winter Displays

New England Raw Bar

Island Creek oysters

Littleneck clams

Shrimp cocktail

Blue crab cocktail

Mignonette

With traditional accompaniments of:

Horseradish mustard

Cured Salmon

Gravlax

Pickled red onion

Sauce gribiche

Rye bread

Charcuterie

Pork Pate

Duck Liver Mousse

Cured Meats

Hams

Rillettes

With traditional accompaniments of:

Pickles, jams, mustard & baguette

ASF Marinated Vegetables

Harvest vegetables

Agro dolce

Wild mint & basil

Vermont Farmhouse Cheese

Bijou

Clothbound cheddar

Bailey Hazen Blue

With traditional accompaniments of:

Jams, olives, roasted nuts & dried fruits



Autumn & Winter First Courses

Mixed greens with golden raisins, roasted squash, pepitas; sherry vinaigrette

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Roasted Beet salad with arugula, crumbled goat cheese; blood orange vinaigrette

Duck confit tart; caramelized onion, shaved fennel, watercress and crème fraîche

Mussels meunière; white wine, garlic, shallots and a pesto crostini

Seared Maine sea scallops; roasted mushrooms and beet salad with bacon vinaigrette

Baked aged goat cheese; baby arugula salad, toasted almonds, red onion and balsamic vinaigrette

Roasted butternut squash soup, toasted pepitas seeds, smoked maple syrup, crème fraîche

House made duck liver terrine, crostini, whole grain mustard, chutney

Tart flambé, braised lamb, tomato, feta and olives

Sautéed Maine crabcakes with mango-coriander puree, avocado and Apple Street Farm radish

Crispy veal sweetbreads, coppa, baby artichokes, sunchokes, roasted almonds; black truffle vinaigrette

Chilled Maine lobster, Mineola oranges, shaved fennel, pear, mizuna; za'atar sheep's milk yogurt

Seared foie gras with chocolate shortbread and lemon gelée

House made lobster ravioli

Pork pate Campagne with apple chutney, mustard and toasted brioche

Butter poached lobster with polenta and thyme velouté

Rabbit and leek pot pie with seared foie gras and mustard demi glace

Tuna Carrpaccio; bell pepper mosaic, cucumber and micro greens

Wild mushroom soup with seared scallops and toasted hazelnuts

Brandade fondue with grilled flat bread and truffle oil

Pheasant and foie gras pâté with fig confiture, velvet mustard and toasted brioche

Duck liver terrine, apple compote, pickled shoshito peppers; toasted baguette

Tuna sashimi with frisée salad; red-wine parmesan vinaigrette

Grilled shrimp with saffron risotto; walnut oil



Autumn & Winter Main Courses

Pan roasted duck breast with wild rice, crushed hazelnuts and dried cranberries
Lamb chop with pommes dauphine, butternut squash puree, grilled broccolini; rosemary jus
Sautéed spaetzle with pumpkin puree, roasted mushrooms, fig ricotta and sage
Roasted salmon, green lentils, braised fennel; apricot chutney
Beef tenderloin au poivre with lobster studded purple potato croquette
Roasted breast of chicken, broccoli rabe and potato puree
Braised boneless beef short rib, truffled-Comte-potato fondue raviolis; French onion broth
Long Island duck breast, butternut squash, candied ginger, chanterelles, poached cranberries
Skillet roasted Scottish salmon with seasonal vegetable succotash and carrot purée
Sautéed herbed gnocchi, caramelized zucchini and cherry tomatoes; piave Vecchio
Marcho Farm's lamb barron with Brussels sprouts and olive oil whipped potatoes
Lamb wellingtons, cocoa whipped potatoes and red wine jus
Pan roasted salmon with smoked mussels, roasted root vegetables and parsnip purée
Provençal braised beef short ribs with pommes purée and glazed carrots; red wine-shallot reduction
Long Island duck breast and confit leg with pommes Robuchon, Brussels sprouts and pomegranate jus
Roasted free-range chicken, baby carrots, dried fruit couscous; celery root purée
Grilled certified Angus ribeye steak; pommes purée, sautéed spinach; red wine-shallot reduction
Roasted venison loin with dried fruit, potato truffle gratin and caramelized brussels sprouts
Mushroom roulade; white asparagus, fried quail eggs, tarragon and glaçage
Balger Farms all natural rack of lamb "Navarin;" grilled artichokes and pistou
Poached halibut; foie gras butter, lamb's lettuce, figs and walnut powder
Sautéed golden bass with mustard-herb Spaetzle, forest mushrooms and candy striped beets
Bouillabaisse: Maine shrimp, Georges Bank scallop, red fish, littleneck clams; saffron rouille, grilled baguette
Grilled pork chop with cheddar grits and Brussels sprouts
Ricotta and spinach ravioli with sage cream sauce and toasted pine nuts
Roasted local salt cod with chorizo, chickpeas and smoked onion pot au feu
Veal osso buco with fried oyster, farro and Andouille broth
Sautéed gnocchi with roasted squash, braised endive and locally foraged mushrooms
Skillet roasted black bass with mushroom-beet risotto, winter greens and cider fumet
Grilled hanger steak with spiced sweet potato purée, glazed haricot verts
Skillet roasted chicken with Provençal vegetable ratatouille; caramelized onion fondue



Autumn & Winter Desserts

- Warm chocolate fondant cake with salted caramel sauce and vanilla bean ice cream
- Chocolate apricot napoleon with dark chocolate whipped ganache, vanilla Bavarian cream and apricot gelée
- Honey-vanilla Coeur a la crème with raspberry coulis and white chocolate pistachio crumble
 - Carrot cake, cream cheese icing
- Almond chocolate mousse layer cake with toasted coconut, almond praline and chocolate coconut ice cream
 - Orange vanilla bean crème brûlée with fresh kumquats and cinnamon citrus sable cookie
 - Chocolate decadence cake with cassis gelée and white chocolate ganache
 - Chocolate pecan sweet potato pie with bourbon-spice crème anglaise
 - Pumpkin crème brûlée with gingersnaps and cinnamon-orange Madeleine's
 - Cinnamon-apple bread pudding with brown sugar-cinnamon crumble and spiced anglaise
 - Banana cake, salted caramel sauce, mascarpone Chantilly, toasted walnuts
 - Chocolate mousse cake with scotch ice cream