



Dinner Menu

Passed Hors d'Oeuvres

Chickpea frites with spicy aioli

Bacon wrapped scallops

Oysters on the half shell with champagne mignonette

Smoked Salmon napoleon with crème fraîche

Duck Rillettes on a crispy wonton

First Course

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

Main Course

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

Dessert

Chocolate decadence cake with cassis gelée and white chocolate ganache