



Spring & Summer Passed Hors d'oeuvres

Cold

Maine crab salad, saffron, rye
Chicken tenderloin roulade, fried caper aioli
Tomato rilette, basil, focaccia
Scallop ceviche, pickled red jalepeno
Spring lamb salad, goat cheese, pickled baby tomato
Gravlax, lemon mascarpone, cilantro
Pork pate Campagne, mustard, baguette
Garnished Island Creek oysters on the half shell
Fresh ricotta, candied citrus, almonds

Hot

Confit duck torta, caramelized onions, comte
Crispy pork belly, honey, tarragon mustard
Seasonal soup shooter
Salt cod brandade croquette, sheep's milk yogurt
Saffron-lobster broth shooter, chives
Mussels Rockefeller, spinach, parmesan
Lemon-butter poached shrimp, smoked chili creme fraiche
Seared hanger steak, onion jam, crouton



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



Spring & Summer Displays

New England Raw Bar

Island Creek oysters

Littleneck clams

Shrimp cocktail

Blue crab cocktail

With traditional accompaniments of:

Mignonette, Cocktail Sauce, Lemon

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



Spring & Summer First Courses

Native corn-lavender soup with roasted pig belly and smoked maple syrup

Chilled summer melon and anise hyssop with chili oil and crème fraiche

Seared sea scallops with spring dug parsnip puree, English peas and confit almonds

Chilled Maine lobster salad with pickled red jalepenos, grilled peaches and brioche

Grilled asparagus, pecorino, golden raisins, truffle vinaigrette

Tuna conserva Nicoise with ASF hen egg

Foie gras torchon with pickled peaches, pine nuts and truffle honey

Salt and pepper shrimp a la plancha with cucumber, chilies, French breakfast radish; lemon verbena vinaigrette

Beef tenderloin carpaccio

ASF field greens, salt roasted almonds, buratta, lemon-thyme vinaigrette

Heirloom tomatoes, marinated goat's milk feta, basil, mint

Baby spinach, pickled strawberries, bacon lardons, candied walnuts, vinaigrette



Spring & Summer Main Courses

Grilled crab stuffed lobster tail with lemon-asparagus risotto

Bacon wrapped beef tenderloin with pommes Robuchon, fava beans and cippolini onions

Grilled hanger steak with sea salt roasted fingerling potatoes, English peas and baby tomatoes

Poached halibut, ratatouille, pommes croquette, pistou

Smoked free range chicken breast, olive oil roasted sunchokes, asparagus, rosemary jus

Roasted Salmon, native corn succotash, honey-lavender potatoes

Spring lamb loin, haricot verts, capers, roasted peppers, red onion, fingerlings; black olive vinaigrette

Long Island duck breast, baby bok choy, truffled summer mushrooms, roasted stone fruits

Handcrafted potato gnocchi with veal bolognese and pecorino

Tagliatelli with goat cheese croutons, prosciutto, escarole and chanterelles

Spice rubbed Berkshire pork chop with toasted farro, pickled cherries, grilled scallions



Stationary Desserts

Chocolate decadence cake
Lemon squares
Tri-color almond cakes
Tartlets (chocolate mousse, lemon/passion fruit curd)
Creme brulee
Cheesecakes
Seasonal fruit display

Plated Desserts

Almond cake, strawberry rhubarb compote, candied almonds
Vanilla lavender panna cotta, blackerry coulis, fresh berries
Plum berry cobbler, vanilla ice cream
Peach shortcake, buttermilk biscuit, chantilly cream, fresh peaches, basil syrup
Chocolate decadence cake, fresh raspberries, vanilla creme anglaise
Vanilla creme brulee, seasonal biscotti
Seasonal fruit plate
Raspberry swirl cheesecake, graham cracker crust, white chocolate sauce, crumble topping