



## Seated Dinner

### Starters

#### **Chilled Peach Soup**

Roasted Garlic Brioche Crostini, Spicy Shrimp Sambal, Cilantro Oil

#### **Mixed Field Greens Wrapped in Cucumber Band**

Walnut Crusted Goat Cheese Medallion, Cherry Tomatoes & Raspberry Vinaigrette

#### **Fresh Buffalo Mozzarella and Beefsteak Tomato Stack**

Black Olive Jam, Olive Oil Dust, Crisp Opal Basil

#### **Candy Cane Beet Carpaccio**

Sweet Corn Salpicon, Shaved Black Radish, Mizuna Greens White Balsamic & Crème Fraiche Aioli

#### **Terrine of Grilled Asparagus & Roasted Vegetables**

Aged Vermont's Goat Cheese Mousse, Tomato & Rose Water Emulsion, Basil Granita

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### Entrée

#### **Seared Black American Sea Bass**

Saffron Turnip Puree, Baby Spinach, Citrus Jus

#### **Soy Glazed North Western Salmon**

Edamame Rice Cake, Baby Bok Choy, Carrot Ginger Nage

#### **Roasted Chatham Cod**

Baby vegetables, Fingerling Barigoule, Roasted Tomatoes, Crispy Leeks, Chardonnay Nage

#### **Fine Herb Crusted French Breast of Chicken**

Sautéed Sun Chokes, Black Trumpet Mushrooms, Glazed Carrots, Haricot Vert, Jus Natural



**Grilled New York Skirt Steak**

Horseradish Whipped Potato, Asparagus, Port Wine Infused Veal Glace

***Freshly Baked Breads & Butter***

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**Desserts for the Table**

Assortment of Petit Fours, Italian Pastries, Sliced Seasonal Fruits, Miniature Cookies, Brownies, Blondies,