



Private Events Prix-Fixe Dinner Menu
(Choose 3 items from each category)

Appetizers

Sautéed Sea Scallops

Turnip-Quince Puree, Toasted Organic Quinoa with Mushrooms

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Arugula, Pear and Endive Salad

Vermont Jasper Hill Raw Milk Blue, Fresh Walnuts, Pomegranate-Mustard Vinaigrette

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Caesar Salad

Red and Green Romaine Hearts, Sunny Side Quail Egg, Shrimp-Anchovy Toast

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Goat Cheese and Beet Ravioli

Balsamic-Brown Butter Sauce, Organic Roasted Baby Beets

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Fresh Soup du Jour

Entrées

Fresh-Made Organic Tagliatelle Pasta with Shrimp

Roasted Cherry Tomatoes, Pistachio-Pesto Broth with Fresh Herbs

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Pan Seared Wild Alaskan King Salmon

Stewed Endives with North Fork Pears, Béarnaise-Pickled Shallots, Buttermilk Potato Puree

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Pan Seared Local Wild Striped Bass

Navy Bean Puree, Braised Escarole, Preserved Lemon, Shiitake-Chicken Demi

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Herb-Roasted Free-Range Chicken Breast

Creamed Spinach, Parsnips, Wild Mushrooms

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Spiced- Rubbed Long Island Duck Breast

*Satur Farm's Tuscan Black Kale, Brussels Sprouts,
NY Empire Apples, Celery Root and Chestnuts with a Local Cider Reduction*

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Herb Marinated Grilled Filet Mignon

Slow-Roasted Shallots, Broccoli Rabe

Desserts

Fig & Strawberry Tart

*Organic Strawberries and Figs Layered atop a Crisp Sablé served with Sangria Sauce and
Vermont Creamery Fromage Blanc Sorbet*

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Organic Crème Brulee

Orange Five-Spice Chantilly

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Hazelnut Torte

*Bittersweet Chocolate Ganache, Hazelnut Biscuit and Milk Chocolate Chantilly served
with Salted Caramel Ice Cream*

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Trio of Sorbets

Fresh Berries