

BUFFET MENU

PARK

BABY GEM LETTUCE local pears, pistachio brittle, red onions, cape may honey, danish blue dressing
GRILLED SALMON caper butter, squash, heirloom french beans
CITRUS MARINATED CHICKEN QUARTERS
FENNEL & ONION JASMINE RICE PILAF
ARTICHOKE MASCARPONE MASHED POTATOES
ARTISAN BREAD WITH HOUSE CULTURED BUTTER

ROBINSON

CAPRESE heirloom tomato, fresh mozzarella, basil, evoo, aged balsmaic
MARINATED GRILLED LAMB CHOPS chimichurri
ROSEMARY & GARLIC MASHED RED SKIN POTATOES
MACADAMIA NUT CRUSTED HALIBUT lemon scented butter beans
CHARRED BOCCOLLI caramelized onions, baby carrots
ARTISAN BREAD WITH HOUSE CULTURED BUTTER

AUTUMN

KALE SALAD farro, red onion, aged gouda, apples, pomegranate dressing
SAUSAGE & RAPINI STUFFED PORK LOIN pork jus
FALL SPICED OVEN ROASTED CHICKEN
PARSNIP POTATOE PUREE
EAST COAST STYLE BROWN SUGARED YAMS
ROASTED ROOT VEGETABLES
ARTISAN BREAD WITH HOUSE CULTURED BUTTER

WINTER

LOCAL CITRUS SALAD arugula, california goat cheese, spiced almonds, quinoa, beets, citrus dressing
BEEF SHORT RIB jus, shaved horseradish, garlic mushrooms
BRUSSELS SPROUTS braised onions, sunchokes
GRILLED SALMON eggplant caponata, saffron butter
PARMESEAN POTATO GRATIN
CREAMED SPINACH fennel, jarlsberg cheese
ARTISAN BREAD WITH HOUSE CULTURED BUTTER

