



\$125 Per Person

Basket of Madeleines

Whipped Strawberry Butter

APPETIZERS

Choice Of One

Cream of Wild Mushroom Soup

Porcini Oil

Baby BLT Wedge Salad

Baby Iceberg Lettuce Wedges,
Creamy Tomato & Smoked Bacon Dressing

Roasted Black Fig & Goat Cheese Flatbread

White Balsamic Vinaigrette, Arugula

Smoked Salmon Salad

Baby Greens, Hearts of Palm, Horseradish Crème Fraiche, Rye Croutons

ENTRÉES

Choice Of One

Roasted Asparagus & Sweet Pea Risotto

Toasted Black Truffle Gremolata

Maine Lobster Eggs Benedict

Wilted Baby Spinach, Tomato Béarnaise Sauce

Tavern French Toast

Blueberry Compote, Whipped Cream, Candied Almonds

Brick Oven Roasted Sirloin & Eggs

Crispy Fingerling Potatoes, Scrambled Eggs, Au Jus

Grilled Whole Fish

Boneless, Melted Leeks, Caper & Green Olive Vinaigrette

DESSERTS

Choice Of One

Classic Strawberry Shortcake

Caramelized Almond Cake, Chantilly Whipped Cream

Molten Black & White Chocolate Cake

Espresso Sauce

Lemon Meringue Cheesecake

Raspberry Coulis, Gluten Free Crust

BILL PEET

EXECUTIVE CHEF

