



PLATED DINNER

APPETIZERS (SELECT 2):

HERBED CLAM CHOWDER OUR COMBINATION OF CLAMS, MAINE POTATOES, SMOKED BACON AND CREAM
75 CRAB CAKES SCALLION AND CUCUMBER SALAD, ROASTED RED PEPPER COULIS AND BALSAMIC REDUCTION

CHAR-GRILLED TOMATO BISQUE VINE-RIPENED TOMATOES BLENDED WITH A HINT OF FRESH BASIL
ORGANIC CHANTENAY CARROT SOUP WITH GINGER AND LIME, GARNISHED WITH ROCK SHRIMP

SALAD (SELECT 2):

SERVED WITH FRESHLY BAKED FRENCH BAGUETTE

CLASSIC CAESAR NATIVE HEARTS OF ROMAINE, CAESAR DRESSING, CROUTONS & PARMESAN CHEESE

BOSTON BIBB SALAD TENDER BIBB LETTUCE WITH WESTFIELD FARM'S GOAT CHEESE, DRIED CRANBERRIES, APPLES AND ROASTED PECANS WITH A LEMON VINAIGRETTE

BLT WEDGE CRISP HEARTS OF ICEBERG WITH CRISPY BACON, TOMATOES AND BLEU CHEESE DRESSING

ENTREES (CHOICE OF):

PASTA TICINO LINGUINI SAUTÉED WITH ROASTED VEGETABLES, VINE-RIPENED TOMATOES, PINE NUT PESTO WITH ARUGULA AND FRESHLY GRATED PARMESAN CHEESE

NANTUCKET SEAFOOD STEW GULF SHRIMP, SCALLOPS, HAND CUT SALMON, SWORDFISH, HALIBUT AND SEA BASS WITH GARDEN VEGETABLES AND BLISS POTATOES

CHAR-GRILLED ATLANTIC SALMON FILET SERVED WITH ROASTED SWEET POTATO RELISH, SAUTÉED ORGANIC SPINACH, GRILLED ASPARAGUS, AND BLACK RASPBERRY SAUCE

MEYER LEMON CHICKEN BREAST PAN ROASTED WITH MEYER LEMON AND CAPERS, ARUGULA & FINGERLING POTATOES

TENDERLOIN AU POIVRE OVEN ROASTED BEEF TENDERLOIN, GRILLED ASPARAGUS, PORTABELLA MUSHROOM, SHALLOT MASHED POTATOES & PEPPERCORN BRANDY CREAM SAUCE

DESSERT (SELECT 3):

SERVED WITH FRESHLY BREWED TERRAZZO COFFEE, DECAFFEINATED COFFEE, CAPPUCCINO, ESPRESSO AND A SELECTION OF FINE TEAS

APPLE STRUDEL WITH A BLEND OF APPLES, RAISINS AND SPICES IN A CRISPY PUFF PASTRY SERVED WITH VANILLA ICE CREAM

PEANUT BUTTER CHEESECAKE ON A COOKIE CRUMB BASE TOPPED WITH CHOCOLATE FUDGE AND PEANUT BUTTERCREAM ROSETTES

HOT MOLTEN CHOCOLATE CAKE FILLED WITH A MOLTEN DARK CHOCOLATE TRUFFLE AND SERVED WITH FRENCH VANILLA ICE CREAM

BITTERSWEET CHOCOLATE BROWNIE WALNUTS, VANILLA ICE CREAM

TAHITIAN VANILLA CRÈME BRÛLÉE A VANILLA BEAN CUSTARD WITH CARAMELIZED SUGAR AND FRESH BERRIES