



SAMPLE LUNCH MENU

FIRST COURSE

Host's choice of Two:

22B Clam Chowder
potato, bacon, light cream, dill

Seasonal Soup
Chef's choice

Field Greens
cucumber, carrot, tomato, red onion, radish, red wine vinaigrette

Caesar Salad
white anchovy, garlic crouton, parmesan

ENTRÉE COURSE

Host's choice of Three:

Open Faced Steak Tip Sandwich
onions, mushrooms, red peppers, horseradish cream, crumbled goat cheese, arugula

Cajun Grilled Chicken
cheddar cheese, lettuce, red onion, bacon, Dijonnaise, brioche bun

Salmon
braised cabbage, red beet, purple potato, horseradish mustard crème fraiche

Lobster Salad Roll
cold water lobster, lemon mayo, chive, romaine, buttered grilled brioche

DESSERT COURSE

Host's choice of Two:

Carrot Cake
cardamom cream cheese frosting, candied walnuts, pineapple curd, rum-soaked raisins

Flourless Chocolate Torte
dark chocolate mousse, espresso mousse, mirror glaze, zephyr whipped ganache, cocoa nib, Florentine, candied hazelnuts, and espresso caramel

Chef's Cheese Selection
roquefort, camembert, aged cheddar, candied nuts, local honey, sesame crackers

***Additional menus & pricing available upon request | Menu offerings change seasonally
Food & beverage minimums and site fees apply***



SAMPLE DINNER MENU

FIRST COURSE

Host's choice of Two:

22B Clam Chowder
potato, bacon, light cream, dill

Seasonal Soup
Chef's choice

Field Greens
cucumber, carrot, tomato, red onion, radish, red wine vinaigrette

Caesar Salad
white anchovy, garlic crouton, parmesan

ENTRÉE

Host's choice of Three:

Half Roasted Chicken
apple-butternut squash stuffing, green beans, black garlic herb jus

Salmon
braised cabbage, red beet, purple potato, horseradish mustard crème fraiche

12 oz. Prime Sirloin
fondant potatoes, creamed leeks and mushrooms, baby carrots, gremolata

Petite Filet Surf & Turf
5 oz. petite filet, 2 grilled shrimp, pommes puree, whipped blue cheese, bordelaise

10 oz Premium Center-Cut Filet
potatoes puree, haricot vert, mushroom bordelaise, whipped blue cheese

DESSERT COURSE

Host's choice of Two:

Carrot Cake
cardamom cream cheese frosting, candied walnuts, pineapple curd, rum-soaked raisins

Flourless Chocolate Torte
dark chocolate mousse, espresso mousse, mirror glaze, zephyr whipped ganache, cocoa nib, Florentine, candied hazelnuts, and espresso caramel

Chef's Cheese Selection
roquefort, camembert, aged cheddar, candied nuts, local honey, sesame crackers

***Additional menus & pricing available upon request | Menu offerings change seasonally
Food & beverage minimums and site fees apply***