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 fraîche*

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  
*pommes 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*

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