

Menu #1

Starter



Tuna Tartar on cucumber chips or baked rice cakes.

Main



Pan seared lightly seasoned cornmeal dusted skate piccata - lemon, caper & brown butter served over red bliss potato & artichoke hearts mash with candied carrots

Dessert



Vanilla cake shells w/plum & blueberries topped with Calvados infused whipped cream & a sprinkle of raw sugar

Menu #2

Starter

Snow pea & radish salad - light sweet vinaigrette

Main

Baked miso glazed cod with sautéed broccoli or bok choy

Dessert

Vanilla ice cream, orange sections, candied slivered almonds with an orange juice, Disaronno reduction sauce & chiffinod mint

Menu #3

Starter

Grilled Vegetable **Gazpacho**

Main



Ancho chili infused maple syrup glazed **scallops served on Johnny cakes** with yellow corn topped with molasses, balsamic reduction & mache greens, (not pictured)

Dessert

Eaton Mess - Whipped cream, macerated berries & crushed meringues

Menu #4

Starter

Sautéed shaved brussels sprouts - agave & chili flakes

Main

Traditionally roast chicken w/veg - carrots, onions, fennel, garlic

Dessert

Raspberry sorbet & sugar cookies

Menu #5

Starter

Endive Salad, candied walnuts, (blue cheese) & radicchio - sweet lemon dressing

Main

Pan seared Harissa shrimp on couscous w/golden raisins, brunoise carrots & onions

Dessert

Lemon sponge pudding soufflé

Menu #6

Starter

Sweet potato & string bean salad, shallot vinaigrette

Main

Pan seared monk fish medallions on a corn w/red onion, jalapeño & a lime dressing

Dessert

Strawberry shortcake

Menu #7

Starter

Caesar Salad

Main

Lasagna or traditional spaghetti Bolognese

Dessert

Creme Fraiche Panna Cotta with macerated berries Starter

Menu #8

Starter

Orange, fennel & black olive salad

Main

Slow baked salmon with a honey, mustard, dill sauce

Dessert

Pineapple discs, candied kumquats & pomegranate seeds

Menu #9

Starter

Chickie D salad - chic-peas, green olives, radishes, capers in a lemon dressing

Main

Lemon chicken tenders on a bed of cauliflower or edamame mash

Dessert

Apple, blackberry crumble or hand pies a la mode

Menu #10

Starter

Butter Lettuce & radish salad, light lemon, shallot vinaigrette

Main

Grilled ribeye steaks, marsala mushrooms, steamed asparagus bundles wrapped in a grilled scallion & baked potato

Dessert

Brownies a la mode

Other SpecialDs

Handmade Semolina Cavatelli with a variety of regional Italian sauces
Ocean State of Mind Clam Chowdah - no bacon
Lily PadDies - 3 beans, quinoa, carrot & onion

Classic seared tuna Nicoise salad
Spanish Tortilla & garlic aioli

Meat or nut loaf
NOLA Shrimp & Grits
Cauliflower Pizza
Thai chicken, shrimp or Potato, chic-pea, cauliflower curry
Shepard's Pie
Lamb or veg apricot & prune Tagine w/cous-cous
Paella
Linguini & clam sauce
Olive Mill pasta

Mock Potato salad - steamed cauliflower, red onion, a drop of mayo, O&V & dill
Faith salad - Napa cabbage, orange sections, Pepperdew, candied walnuts, Mirin dressing
Beets, orange, & feta
Orange, Fennel, red onion, curled olives
Sweet cucumber & red onion salad
Purple & Gold cole slaw
Candied carrots
Sweet pickles & onions
Pineapple or mango salsa

Soups: Butternut squash & pear, (Thai) carrot ginger, SplitPeace, Tomato, Mushroom

Apple sauce