

choose one from each course

starters

STEAMED POT STICKERS

chicken & vegetable filled | pan seared | ponzu dipping sauce

STRAWBERRY BLUEBERRY & GOAT SALAD

strawberries | blueberries | red onion | field greens | vermont goat cheese | toasted almonds | raspberry balsamic vinaigrette

CRAB CAKES & ARANCINI

maine jonah crab | mascarpone risotto | grilled asparagus

mains

PAN SEARED NORTH ATLANTIC SWORDFISH

roast tomato olive caper tapenade | wild fernleaf dill aioli (noco olive oil co) | fig balsamic | orzo

GRILLED NEFF HANGER STEAK

black cap steak sauce | wood brined mushrooms | potato salad

GRILLED CHICKEN BREAST & DUCK SAUSAGE

local field greens | grilled red onion | roast sunflower seeds | mint & ramp vinaigrette

desserts

ALMOND CAKE

strawberry rhubarb compote | amaretto whipped cream

LIDNT CHOCOLATE TORTE

flourless cake | chocolate ganache