

\$52.00 PP

1 APPETIZER, 1 PASTA, 1 MAIN, 2 SIDES

\$64.00 PP

1 APPETIZER, 1 PASTA, 1 MAIN, 3 SIDES

\$75.00 PP

1 APPETIZER, 1 PASTA, 2 MAINS, 3 SIDES

*Note: For orders under 10 Guests, a \$12.00 pp supplement is applied*

PLEASE SUBMIT ORDERS (5) BUSINESS DAYS IN ADVANCE. ANY ORDERS PLACED AFTER THIS WILL INCUR A 10% RUSH FEE

**APPETIZER**

**Butter Lettuce & Heirloom Radishes** – *Fresh Spring Herbs, Champagne Vinaigrette*

**Tuscan Panzanella** – *Buffalo Mozzarella, Crouton, Local Cucumbers, Baby Basil, Shallots, Capers, Olive Oil*

**Endive & Snap Pea Salad** – *Belgium Endive, Treviso, Fine Herbs, 8-Month Manchego, Mint Vinaigrette*

**Vermont Burrata & Grilled Asparagus** – *Crispy Prosciutto, Smoked Tomato Vinaigrette, Basil, Candy Cane Radish*

**Farmer's Baby Greens** - *Baby Herbs, Nasturtium Flowers, Lemon-Basil Vinaigrette*

**Spring Dandelion Salad** – *Crispy Quinoa, Pea Greens, Treviso, Chive Blossoms, Tarragon Vinaigrette*

**Tender Organic Baby Kale** – *Smoked Almonds, Crispy Parmesan, Pickled Shallots, Rhubarb, Celeriac*

**Organic Baby Beets** – *Pickled Ramps, Homemade Ricotta, Red Endive, Wild Watercress, Hazelnut Vinaigrette*

**PASTA**

**Trofie Genovese** – *Basil Pesto, Pine Nuts, Pecorino Romano, Fingerling Potato, Haricot Vert*

**Orecchiette & Chicken Sausage** - *Homemade Chicken Sausage, Broccoli Rabe, Chili Flake, White Wine*

**Wild Mushroom Tortellini** - *Madeira Wine, Wild Mushrooms, Ricotta Salata, Chives, Thyme, Extra Virgin Olive Oil*

**Prosciutto & Garganelli** – *Oven Dried Tomatoes, Caramelized Onion, Prosciutto San Daniele, Asparagus*

**Giant Fusilli "Elicotte"** - *San Marzano Tomatoes, White Wine, Grape Tomatoes, Torn Basil, Parmesan*

**Ricotta Cavatelli** – *Fava Beans, Pancetta, Baby Arugula, Parmesan, Pecorino*

**Fresh Tagliatelle** - *Veal Ragout, Rosemary, Thyme, White Wine*

**Lobster Fregola Sarda (\$5)** - *Maine Lobster, Fennel, Pernod, Leeks, Lobster Sauce*

**MAIN COURSES**

**Seared Wild Salmon** / *Fennel Frond – Lemon Pesto*

**Pan Roasted Sea Bass** / *White Wine Saffron Sauce*

**Gently Roasted Striped Bass** / *Fine Herb Salsa Verde*

**Herb Crusted Hake** / *Chunky Romesco*

**Roasted Prawns** / *Blistered Tomato Herb Butter*

**Lightly Blackened Arctic Char** / *Celery Root Remoulade*

**Golden Tilefish** / *Coriander Spice, Tomato Chutney*

**Free Range Airline Chicken Breast** / *Provençal Sauce*

**Parmesan Crusted Free Range Chicken Breast** / *Arugula Pesto*

**Tuscan Spiced Cornish Game Hen** / *Grilled Lemon Vinaigrette*

**Duck Duo: Lacquered Breast & Crispy Leg (\$5)** / *Thyme Jus*

**Guinness Beef Short Ribs** / *Natural Braising Jus*

**Marinated Tri-Tip Steak** / *Caramelized Mushroom Jus*

**Mushroom Crusted Filet Mignon (\$5)** / *Burgundy Demi Glaze*

**Herb Brined Pork Tenderloin** / *Roasted Plums and Cipollini Onions*

**Berkshire Pork Chops (\$8)** / *Bacon-Mushroom Sauce*

**Lamb Chops** / *Chimichurri Sauce*

**Rotisserie Leg of Lamb** / *Grilled Lemon, Rosemary, Natural Jus*

**SIDE DISHES**

**Wild Mushrooms** / *Oyster, Shitake & Beech Mushrooms, Crispy Onions, Rosemary*

**Roasted Heirloom Carrots** / *Cipollini Onions, Garlic Chips, Tarragon Vinaigrette*

**Organic Gigante Bean Ragout** / *Roasted Shallots, Escarole, Thyme*

**Roasted Multi Color Cauliflower** / *Sultanas, Capers, Tarragon Vinaigrette*

**Haricot Vert with Roasted Hazelnuts** / *Braised Leeks, Mustard Seed Vinaigrette, Oven Dried Tomatoes*

**Baby Artichokes** / *Roasted Baby Artichokes, Spring Vegetables, Pancetta, Soft Herbs*

**Organic Red Quinoa** / *Rainbow Swiss Chard, Roasted Fennel, Toasted Pine Nuts*

**Warm Fingerling Potatoes** / *Haricot Verts, Capers, Olives, Tomatoes, Dijon Vinaigrette*

**Roasted Rainbow Peanut Potatoes** / *Spring Onions, Rosemary, Purple, Red and Baby Fingerlings*

**Baby Provencal Vegetables** / *Baby Zucchini, Patty Pan Squash, Oven Dried Tomatoes, Leeks, Capers*

**Farro & Wilted Watercress** / *Bacon, Watermelon Radish, Fiddle Head Ferns*

**Roasted Organic Baby Beets** / *Pickled Shallots, Soft Herbs, Marinated Fresh Feta*

**Roasted Asparagus Duo** / *White & Green Asparagus, Wild Ramp Vinaigrette, Sorrel*