

PASSED HORS D'OEUVRES

SELECT SIX

DEVEILED EGGS

togarashi rice chip with chives

SSALTED WEE POTATOES

togarashi aioli

LOX BAGEL CHIPS

everything spice, shallots,
tiny tomatoes, crispy capers, mascarpone

CAPRESE

cilengine mozzarella, tiny tomatoes,
genovese basil, aged balsamic

KEEPSAKE BURGER

potato bun, iceberg lettuce, american
cheese, kewpie mayo

CRISP VEGETABLE SPRING ROLL

served with sweet and sour sauce

ENGLISH PEA CROSTINI

ricotta, mint, extra virgin olive oil,
maldon salt

CRISPY ARANCINI

pancetta, smoked mozzarella, pomodoro

TOMATO SOUP

beefsteak tomato, garlic, extra virgin
olive oil, parmigiana

FIG FLATBREAD

mission fig, five onion marmalade,
goat cheese, red wine balsamic glaze

LOBSTER ROLL

carrots, pink radish, celery root,
shaved fennel

CREOLE CRAB CAKE

paprika yum yum sauce

PRAWN & GRITS

with andouille sausage

BAY SCALLOPS

summer squash succotash, yellow
velvet, micro cilantro

GULF SHRIMP COCKTAIL

horseradish, avocado, cocktail sauce,
jalapeno hot sauce

MUSHROOM THYME CROSTINI

roasted mushroom, olive oil,
toasted baguette

SMOKED PORK TENDERLOIN

beets, cara cara orange, aperol glaze

ALEPPO

citrus herb yogurt



FIRST COURSE SELECT ONE

GREEN GODDESS

baby gem lettuce, snap peas,
asparagus, baby mizuna, ricotta salatta

KALE SALAD

sliced strawberries, chevre, candied
pecans, aged balsamic

CAESAR SALAD

romaine hearts, toasted levain croutons,
grated parmigiana

FIELD GREENS

endive, tiny tomatoes,
nasturtium, sherry herb vinaigrette

APPLE SQUASH

local apples, honey nut, root vegetables,
cider reduction, fresh thyme



MAIN COURSE SELECT THREE

PORK TENDERLOIN

marinated tomatoes, grain mustard, capers,
dressed with reisling & parsley oil

NEW YORK STRIP STEAK

porcini mushroom powder, cippolini
agrodolce, with a cabernet reduction

SEARED AIRLINE CHICKEN

fragrant rice, roasted young carrots,
& thyme jus

LONG ISLAND DUCK

crispy skin, local apple, black walnut,
verjus gastrique

QUINOA STUFFED PEPPERS

root vegetables, kale, panzanella stuffing,
with a fire roasted pepper sauce
| vegan |

RIGATONI AMATRICIANA

crispy guanciale and red chili flake

POTATO GNOCCHI

summer black truffles, peas, tendrils,
parmigiana
| vegan |

ROASTED CAROFLEX CABBAGE

roasted with olive oil and maldon salt
| vegan |



ACCOMPANIMENTS SELECT THREE

BRUSSELS SPROUTS

apples, bacon, shallots, verjus,
and fresh rosemary

HEIRLOOM CARROTS

charcoal roasted with almonds, crumbled
feta, and black pepper aioli

FINGERLING POTATOES

roasted in duck fat with eleven herbs
and spices

WHIPPED YUKON GOLD POTATOES

with brown butter, crème fraîche,
extra virgin olive oil, garlic, and chives

BROCCOLINI

preserved lemon, fried garlic, and crispy
panko breadcrumbs

