# PASSED HORS D' OEUVRES SELECT SIX

#### **DEVILED 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

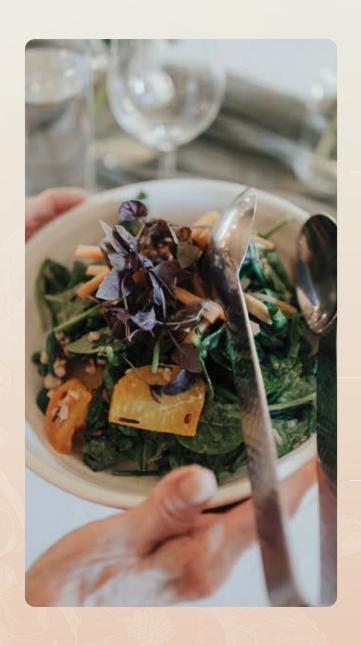
romaine hearts, toasted levain croutons, grated parmigiana

#### 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





# 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 fraiche, extra virgin olive oil, garlic, and chives

## BROCCOLINI

preserved lemon, fried garlic, and crispy panko breadcrumbs

