2022 SUMMER MENU

PLATED OPTIONS
Choose your First course, Main and Desert.
Served with freshly baked rolls and butter

FIRST COURSES

$65 per person
Maine lobster and Wally’s corn bisque (add $7)
New England salad, Gem lettuce, Berkshire Chevre, candied pecans, cider vinaigrette (GF)
Heirloom tomato and burrata salad, local micro greens, basil and 8 year old vinegar (GF)
Gazpacho with Maine Peekytoe crab and lime crème fraiche (GF)

MAIN COURSES

served with chef’s seasonal vegetable and starch
Roasted Chatham cod loin, Heirloom tomato and cucumber salsa (GF)
Eggplant, artichoke and ricotta strudel, red pepper coulis (V)
Pan flashed local summer flounder roulade, bell pepper, corn salsa (GF)
Herb roasted sirloin, exotic mushroom ragout (GF)
Lemon and garlic roasted Statler breast of chicken, thyme jus (GF)
Local toybox squash, stuffed with lentils and smoky tomato coulis (VG & GF)

DESSERTS
Milk chocolate mousse bomb, hazelnut praline, casis coulis (GF)
Carrot cake, cream cheese icing, lime caviar, candied ginger
Coconut crème brulee, lavender lemon shortbread
Fresh fruit tart, raspberry coulis
Vanilla bean panna cotta, strawberries and white chocolate (GF)
Peach upside down cake, French vanilla ice cream
SUMMER IN NEW ENGLAND - BBQ BUFFET #1

$49 per person

Jalapeno and cheddar corn bread (GF)
Vine ripe tomato, mozzarella and arugula salad with basil and Balsamic (GF)
Watermelon, fennel and Feta salad (GF)
BBQ chicken thighs, charred corn relish (GF)
Grilled steak tips, sweet peppers and onions (GF)
Rosemary and garlic roasted marble potatoes (GF & VG)
Sweet potato black bean cakes, salsa verde (VG)
Corn on the cob (GF)
Green beans and rainbow carrots (GF & VG)
Watermelon Lemonade and Chef’s choice of spa water

DESSERTS

Choose 3

S’mores tarts, chocolate ganache, toasted marshmallows
Strawberry cheesecake, basil shortbread
Maine blueberry lemon cake
Tropical fruit parfait, roasted pineapple sauce (GF)
Lime coconut macaroon (GF)
Cherry Almond Financier
Chocolate cake (VG & GF)

TIME FOR MINI TACOS - BUFFET #2

$18 per person

MINI TACO STATION- 3 types of Chef assembled to order and served on stands (GF)

Pairs well with local Night Shift beer (Additional $9)

Maine lobster with mango and tarragon
Sweet potato and black bean with lime crema
Chipotle braised shredded chicken with tomatillo salsa
Fresh Lemonade and Iced Tea
SUMMER STAYCATION BUFFET #3

$TBD per person

MAINE LOBSTER ROLL AND NEW ENGLAND CHOWDER STATION— (MARKET PRICE)
Served on mini brioche buns, house made potato chips and oyster crackers

Watermelon, Mint and Feta Salad

Orzo, Cherry Tomato, Lemon, Cucumber, Basil & Parsley

Tri-color Fingerling Potato Salad, Stone Ground Mustard Vinaigrette

Strawberry Shortcake

Assorted Sodas and Water

Freshly made Arnold Palmer