



Late Summer Wedding

Late Summer Vegetables with House-Smoked Alaskan Salmon
Creme Fraiche and Chive Gorgonzola Dip

Roasted Field Mushrooms Stuffed with
Sausage, Chevre and Spinach

Grilled Eggplant Rolls with Roasted Chicken,
Green Beans and Mozzarella

Trio of Summer Soups:
- *Chilled Cucumber Soup with Dill*
- *White Gazpacho with Marcona Almonds & Grapes*
- *Heirloom Tomato & Saffron Soup with Basil Oil*

Array of Cured Meats, Cheeses, Fruits and Accompaniments

Gulf Shrimp with English Cucumber and Dill on Rye and Pumpernickel

Garlic-Roasted Tenderloin of Beef on Chive-Potato Rolls
with Arugula & Horseradish

Spicy Crab Cakes with Three Sauces:
Fire-Roasted Pepper, Green Curry and Chile Lime

Sage Risotto Rounds Stuffed with Fontina d'Aosta Cheese

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Vegetable Tasting with Paul James

Braised Garden Greens with Shallots, Nutmeg
and Parmigiano-Reggiano,
Little Millet Muffins
and Ancho-Rubbed Pork Loin

Select Heirloom Tomatoes and Lemon Cucumbers with
Opal Basil, Red Wine Vinegar and Virgin Olive Oil

Grilled Eggplant Rolls with Roasted Chicken, Green Beans and Mozzarella

Trio of Summer Soups:
-Fire-Roasted Red Pepper & Tomato
-Butternut Squash with Apple & Rosemary
-White Gazpacho with Summer Garlic, Almonds & Grapes

Late Summer Pumpkin & Squash Ravioli with Sage Brown Butter
and White Chard Greens

Fried Green Tomatoes with Ancho Corn Relish

Salad of Charred Beets with Danish Blue Cheese, Pomegranate and Tangerine

Little Tartlets of Italian Plums,
Red Wine and Honey

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Influences of Spain Tasting

Marcona Almonds with Sea Salt & Olive Oil

Fire-Charred Red Peppers

Black & Green Cerignola Olives Marinated in Sherry & Citrus

Herb-Roasted Fingerling Potatoes with Romesco Sauce

Grilled Calamari with Lemon, Oregano and Garlic

Vanilla-Poached Wild Salmon on Endive with Tangerine Vinaigrette

Coffee-Rubbed Beef Tenderloin with Black Currents and Rosemary

Tronchon and Capra Sarda Cheeses with Chorizo Blanco

Crusty Bread with Homemade Butter

White Asparagus with Black Olives, Eggs, Parsley and Truffle Oil

Spicy Bluefin Crab Cakes with Lemon Chile Aioli

Herb-Roasted Pork Tenderloin on Potato Chive Biscuits with Horseradish Mousse

Fall Fruit Tartlets with Honey Red Wine Reduction and Hazelnut Semifreddo

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Late Summer Seafood Dinner

{appetizers upon arrival of guests}

Grilled Jumbo Gulf Shrimp with Spicy Roasted Pepper and Horseradish Sauce

Cold Poached Salmon on Endive with Vanilla-Tangerine Vinaigrette

House-Smoked Trout Pate with Capers and Bermuda Onions on Crusty Baguette

{plated dinner service}

Oyster Stew with Fingerling Potatoes & Chives, Caramelized Anchovy Crostini

Garden Greens with Blackened Halibut Cheeks,
Heirloom Tomatoes and Romano Beans

Summer Melon Sorbet

Grilled Alaskan Salmon with Braised Artichokes, Yukon Golds
with Lemon & Olive Oil, Black Cerignola Olive Vinaigrette

{dessert}

Hazelnut Semi Freddo with Crunchy Toffee, Fresh Blackberries

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Late Fall Dinner

{starters}

Gulf Shrimp Canapes with Cucumber, Dill and Watercress

Anjou Pears Wrapped in Serrano Ham with Quince

Skewered Grilled Halibut with Basil Caper Vinaigrette on Bibb Lettuce

{dinner service}

Spicy Blue Crab Cakes with Roasted Red Pepper Aioli

Herb Roasted Carrots, Garden Greens and Garlic Croutes
Garnished with Strained Yogurt

Arugula Soup with Parmesan Crisp and Lemon Agrumato Olive Oil

Roasted Tenderloin of Beef with Hazelnut Manchego Potatoes and Grilled Fennel

{dessert}

Custard Pear Pie with Vanilla Bean Ice Cream

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Late Summer Dinner

{appetizers upon arrival of guests}

Grilled Eggplant Rolls with Haricot Vert,
Fresh Mozzarella and Basil

Baked Camembert with Hazelnuts and Lavender Honey,
Sherry Prunes and Crusty Baguette

Coffee-Rubbed Pork Tenderloin on Crisp Potatoes with Blackberry Chutney

{plated dinner service}

Lobster Bisque with Basil and Black Olive Shortbread

Spoonleaf Spinach with Crisp Pancetta, Strawberries and Oyster Mushrooms

Black Beauty Watermelon Granitas

Dry-Aged Strip Loin with Ruby Red Chard,
Celariac, Potato & Blue Cheese Gratin

{dessert}

Flourless Chocolate Tortes with Bay Leaf Scented
Chantilly Cream, Lemon Cream Sorbet

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Heavy Summer Appetizers

Grilled Eggplant Rolls
with Haricots Vert, Fresh Mozzarella & Basil

Spring Vegetable Crudite with Herbed Caper Creme Fraiche

Spicy Blue Crab Cakes with Lemon Mango Aioli

Gulf Shrimp Canapes with English Cucumber, Dill and Watercress

Little Mushroom Caps Roasted with Spinach, Chevre and Sausage

Vanilla-Poached Salmon on Endive Leaves with Tangerine Vinaigrette

Herbed Grilled Pork Tenderloin with Charred Sweet Peppers

House-Roasted Spiced Hazelnuts

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Late Summer Dinner

{appetizers upon guest arrival}

Smoked Salmon Pastrami with Caramelized Onion
& Vermont Cheddar on Rye Toasts

Herbed Risotto Balls Stuffed with Fontina

Steamed Asparagus on Endive
with Black Truffle Gribiche

{plated dinner service}

Seared Alaskan Weathervane Scallops with
Hot Greens and Carrot-Ginger Emulsion

Mizuna Greens with Bresoala, Reggiano Parmesan and Lemon Cucumbers

Minted Heirloom Tomato and Melon Soup

Spice-Seared Breast of Duck
with Basil Black Lentils and Bok Choy

{dessert}

Northern Chocolate Cherry Bread Pudding
with Thyme Creme Anglais

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Summer Appetizers

Spring Vegetable Crudites with House-Smoked Salmon Creme Fraiche

Roasted Field Mushrooms Stuffed with Sausage, Chevre and Spinach

Assorted Meats, Cheeses and Marinated Olives with Accompaniments

Grilled Eggplant Rolls with Roasted Peppers, Fresh Mozzarella and Basil

Baked Camembert with Lavender Honey, Sherry Prunes, Hazelnuts, Crusty Bread

Spiced Nuts with Rosemary and Crispy Onions

Shrimp Canapes with Cucumber, Dill and Watercress

Little Buttermilk Chive Biscuits with Cured Ham & Whole Grain Mustard

Spicy Crab Cakes with Cilantro and Lemon Aioli

Tiny Tuna Niscoise Sandwiches on Country Baguette

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Autumn Appetizers

Potato Latkes with Wild Smoked Salmon, Watercress and Avocado

Herb-Roasted Pork Tenderloin on Chive Potato Biscuits
with Horseradish Mousse and Arugula

Spicy Crab Cakes with Three Sauces:

-Fire-Roasted Red Pepper

-Green Curry

-Chile Lime

Duet of Spring Soups in Shot Glasses:

-Spring Asparagus with Lemon Oil & Chives

-Roasted Cauliflower Soup with Pesto Crostini & Crispy Artichokes

Sweet Onion and Chevre Tartlets with Fresh Thyme

French Green Lentils with a Black
Truffle Bacon Vinaigrette accompanied with Millet Muffins

Golden Beets with Toasted Walnuts,
Frisee and Basil

Roasted Field Mushrooms Stuffed with Spinach, Hot Sausage and Ricotta

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