

August Long Weekend

First Evening

Panang Shrimp Rolls

Mini Caviar Toasts

Balsamic Steak Skewers

Beautiful Local, Organic Heirloom Tomato Display w Buratta Cheese and Baby Greens

Moors End Farm Asparagus, Lightly Grilled w Charred Lemon

Roasted Rosemary Fingerling Potatoes

Rstd Black Cod w Fresh Herb, Rose' and Citrus Reduction

Vermont Grass-Fed Prime Center Cut NYStrips w Horseradish Butter

Flourless Choc Torte w Berries and Valrhona Chocolate Sauce

Second Evening

Little Farm Stand Crudité w Two Dips

Southwestern Crab Quesadillas

Bite-Sized Short Rib Empanadas

Organic Local Greens w/ Sun-Dried Nantucket Cranberries, Maytag Blue Cheese, Anjou Pears, Candied Walnuts and Endive- Light Blue Cheese Vinaigrette, Grilled Baguette

Tenderloin of Prime Angus Beef (Dijon and Peppercorn-Crusted)and Local Lobster Tails off the Grill w/ a Trio of Flavored Butters for Dipping (Basil, Tangerine, Vanilla)

Great Big Pavlova w/ Kiwi, Banana, Whipped Cream & Passion Fruit Sorbet

Third Evening

MV Oysters on the Half w Pink Grapefruit Pearls

Short Rib Paninis

Pulled Pork on Mini Biscuit Halves

Fresh Garden Salad w/ Our Buttermilk 'Ranch'

Day Boat Halibut Grilled w/ a Fresh Broccoli Pesto

Beautiful Grilled Veg Display (w/Corn) w/ Parmesan Polenta

Great Big Captain Crunch Strawberry Shortcake, White Chocolate Glaze
and Candied Orange Zest