Fall Menu

Stationary

Apple & Cheese Tasting Station
7 kinds of local organic apples. My staff will cut the apples into slices so the guests can compare the taste and texture difference between all the different varieties.
Cheese = local triple cremes, chevere, blues, etc. Crackers and breads.

Passed

Corn fritters
Andalusian beef w. romesco
Nori rolls w. seared salmon
Coriander shrimp

Dinner

Chicken saltimbocca w. sage & prosciutto
Local Maine crab cake on a bed of wilted fall greens
Wild rice and quinoa w. dried fruits and herbs
Local organic winter squash pureed w. olive oil & garlic
Grilled broccolini

Plated Salad

Beets, oranges, fennel & ricotta salata on mixed greens
w. a balsamic vinaigrette

Dessert

Steamed chocolate pudding cake
w. a dried fruit compote and a grappa sabayon