



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, cheveres, 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