

# SUMMER MENU



# HORS D'OEUVRES

**Vietnamese Shrimp Skewers** | Cilantro-Lime Aioli | Scallion | Montauk Lobster Roll

**Hamachi Crudo** | Avocado | Green Apple | Tapioca Cracker | Salmon Roe

**Maine Lobster Tostadas** | Mango Salsa | Pickled Chile Crema | Cotija Cheese

**Louisiana Gumbo Summer Roll** | Cajun Crab | Sweet Pepper Slaw | Cipollini Onion Chutney | Celery

**Classic Gulf Shrimp Cocktail** | Bloody Mary Cocktail Sauce | Old Bay | Lemon

**Smoked Salmon Napoleon** | Lost Bread Pumpnickel | Herb Cream Cheese Capers

**Maryland Crab Cake** | Remoulade | Chives

**Blackened Sea Scallop Taco** | Sweet Corn Relish | Queso Fresco

Avocado-Lime Puree

**Everything Spiced Salmon Tartar** | Chive-Caper Cream Cheese | Bagel Crisp

**Montauk Lobster Roll** | Citrus | Handmade Parker House Roll

**Beet & Bluecoat Gin Cured Salmon** | Cucumber | Wild Sturgeon Caviar

**Ahi Tuna Poke** | Cucumber | Sambal | Yuzu Tobiko

**Smoked Scallop Satay** | Pearl Onion, Mushrooms | Sugar Snap Pea Slaw

*\* Items Are Served Hot (Gf) Items Are Gluten Free (V) Items Are Vegan*



# HORS D'OEUVRES

**Banana Acai Pops** | Toasted Coconut Panna Cotta | Plantain Chip | Blueberry  
Gastrique

**Buffalo Watermelon Skewer** | Bleu Cheese Sauce | Spring Onions | Buffalo Crisps

**Charred Corn & Black Bean Burger** | Brioche | Heirloom Tomato, Cilantro, Lime  
Crema

**Crispy "Olive"- Tapenade Truffle** | Pistachio Gelee, Toasted Panko

**Sauerkraut Kroketten** | Housemade Beet Mustard

**Spring Pea & Mint Tart** | Cauliflower Mousse | Lemon | Citrus Pearls

**Taro Root Mousseline** | Crostini | Passion Fruit Crisps | Black Sea Salt

**Philly Pretzel Gougere** | Beer-Cheese Mousse | Mustard Caviar

**Miso Glazed Japanese Eggplant** | Beech Mushrooms | Szechuan Peppercorn | Viola

**"Peas and Carrots"** | English Pea Blini | Carrot Mousse | Snow Peas, Pea Tendrils

**Strawberry-Rhubarb Panna Cotta** | Whipped Brie Cheese | Balsamic Gel | Mint

**Garden Asparagus Tip** | Pickled Rhubarb | Carrot Puree | Herbs | Johnny Jump Ups

**French Onion Soup "Cheese Stick"** | Truffled Comte | Caramelized Onion Jam |  
Brioche Crumbs

**Mini Vegan BLT** | Eggplant Bacon | Vegan Harissa Aioli | Mini English Muffin

**Crispy Artichokes** | Tarragon-Lemon Aioli

**Asparagus & Shiitake Mushroom Summer Rolls** | Chinese-Style Mustard Sauce



# HORS D'OEUVRES

“**Buffalo Wing**” | Chicken-Bleu Cheese Roulade | Celery

**NK Crispy Chicken Sandwich** | House Pickles | BBQ Aioli | Hawaiian Bun

**Jurgielewicz Farms Duck Breast** | Cherry Compote | Parsnip Crisp      Golden  
Beet Sticks

**Korean Chicken Meatball** | Charred Scallion | Sesame Hoisin Sauce

**Long Island Duck Summer Roll** | Napa Cabbage | Thai Basil | Sake-Apricot Sauce

**Chicken ‘N Corn Waffles** | Bacon Corn Gravy | Micro Arugula

**Asian BBQ Chicken** | Scallion Pancake | Pineapple Chili Sauce

**Cajun Chicken Quesadilla** | Cheddar-Jack Cheese | Olives | Cilantro Sour Cream

**Cumin Scented Lamb Gyro** | Pita | Tomato-Onion Relish | Feta | Mint

**Philly Cheesesteak Spring Roll** | Sriracha Ketchup

**Baked Potato Croquettes** | NY Cheddar | Smoked Bacon | Chives

Black Pepper Crème Fraiche

**Mini Hasselback Potato** | Bacon Caviar | Kennett Square Mushroom Aioli

**Parma Prosciutto Polenta Cake** | Melon | Whipped Parmesan Cream

**Filet Oscar** | Lemon-Herb Crab Salad | Asparagus | Tarragon Hollandaise

**South Philly Taco** | Italian Hoagie Dip | Arugula | Tomato-Herb Aioli

**Nduja Macaron** | Cornmeal-Mustard Shell | Celery

**Taylor Pork Roll & Cheese** | Sriracha Ketchup | Quail Egg | Everything Bagel

“**Steak Frites**” | NY Sirloin Steak | Crispy Potatoes | Steak Sauce

**Za’atar Spiced Lamb Chops** | Fava Beans | Lemon | Cilantro-Mint Chutney

**Franks en Croute** | Wagyu Beef | Spicy Mustard

**Petite Short Rib Wellington** | Kennett Square Mushroom Duxelle

Horseradish Aioli

**Thai Beef Salad Summer Rolls** | Radish Slaw | Soy-Ginger Glaze | Cashews  
Cilantro



# CULINARY STATIONS

## ITALIAN FLATBREADS (Please select 3)

**Sweet Italian Sausage** | Shaved Pecorino | Baby Spinach | Garlic Confit

**Margherita** | Sardinian Fiore Sardo | Market Tomato | Basil

**Grilled Vegetable** | Sheep's Milk Feta | Heirloom Cauliflower | Arugula Pesto

**Artichoke & Shiitake Mushroom** | Lemon Ricotta | Pecorino Pepato

**Honey Roasted Apricot & Prosciutto** | Creamy Fontina | Aged Balsamic

### Salads:

**Gem & Baby Kale Caesar** | Shaved Parmesan | Sourdough Crouton

**Grilled Vegetable Escabeche** | Roasted Beets | Cauliflower | Cabbage | Carrots  
Mizuna Sherry- Leek Vinaigrette

## ITALIAN CRUDO

**Sea Bass Crudo** | Meyer Lemon | Mint | Maldon | Extra Virgin Olive Oil

**Halibut Crudo** | Citrus | Garden Radishes | Asparagus | Orange Oil

**Ahi Tuna Crudo** | Olives | Capers | Pickled Peppers | Basil Oil

### Salads:

**Antipasti Salad** | Beets | Fennel | Tuscan Kale | Gorgonzola | Pistachio Pesto

**Jersey Tomato Crudo** | Tomato Confit | Buffalo Mozzarella | Olives | Cucumber  
25 Year Balsamic

**Ratatouille Crudo** | Shaved Harvest Vegetables | Mushrooms | Garden Pea Pesto  
Parmesan | Caper Herb Salad

**Green Lip Mussel Salad** | Olive | Artichoke | White Balsamic Vinaigrette



# CULINARY STATIONS

## ASIAN SALAD BOWL

**Yellow Fin Tuna** | Sushi Rice | Grilled Pineapple | Wakame | Ponzu Dressing

**Grilled Gulf Shrimp** | Black Rice | Jicama | Cucumber | Radish | Ginger-Yuzu Dressing

**Red Miso Marinated Beet** | Brown Rice | Beech Mushrooms | Togarashi

*Accompaniments:*

Toasted Prawn Crackers • Wonton Crisps • Lotus Chips

## JAPANESE TAPAS

**Chilled Ramen Noodles** | Shiitake Mushrooms | Edamame | Carrot

**Smoked Salmon Flatbread** | Miso-Sake Cream Cheese | Wakame | Salmon Roe

**Teriyaki Glazed Beef Yakitori** | Red Pearl Onions

**Yuzu Glazed Chicken Yakitori** | Zucchini

**Shrimp Gyoza** | Ponzu Sauce

**Scallion Pancakes** | Kimchee | Cheese | Spicy Soy Sauce

*Accompaniments:*

Wasabi Beans • Crispy Lotus Root • Nori-Maki Rice Crackers



# CULINARY STATIONS

## **TOBIKO TOWN**

Hamachi | Brown Rice | Avocado-Yuzu Mousse

Ahi Tuna | White Rice | Ponzu | Wakame | Cucumber

Sea Bass | Black Rice | Coconut | Kaffir Lime | Miso Dressing | Lime

Tobiko Caviar Bar:

Wasabi Tobiko

Red Pepper Tobiko

Black Caviar

Orange Tobiko

Lime Chipotle Tobiko

Yuzu Citrus Caviar

*Served with::*

Spicy Soy Dressing | Spicy Mayo | Toasted Sesame | Furikake | Togarashi | Scallions |

Bonito | Spicy Cucumber Salad | Soba Noodle Salad | Roasted Garlic Sea Salt

Edamame



# CULINARY STATIONS

## HIMALAYAN CEVICHE

Caribbean Style Mahi Mahi Ceviche | Passionfruit | Serrano Pepper | Cilantro | Ginger | Sweet Potato

Ahi Tuna Ceviche | Jicama | Carrot | Radish | Avocado | Scallion | Sesame Soy Dressing

Sea Bass Ceviche | Yellow Tomato Broth | Citrus | Avocado | Pickled Onion

### Served With:

Tomato – Watermelon Gazpacho

Pineapple Dragon Fruit Gazpacho

Melon, Tomatillo and Cucumber Gazpacho

### Accompaniments:

Lotus Root Chips | Taro Root Chips | Tri Color Corn Tortilla Chips | Tajin Spice Plantain Chips

## DIM SUM (Please select 5)

Pork & Vegetable Dumpling

Seafood Dumpling

Philly Cheesesteak Dumpling

Chicken & Ginger Dumpling

Pork & Shrimp Shu Mai

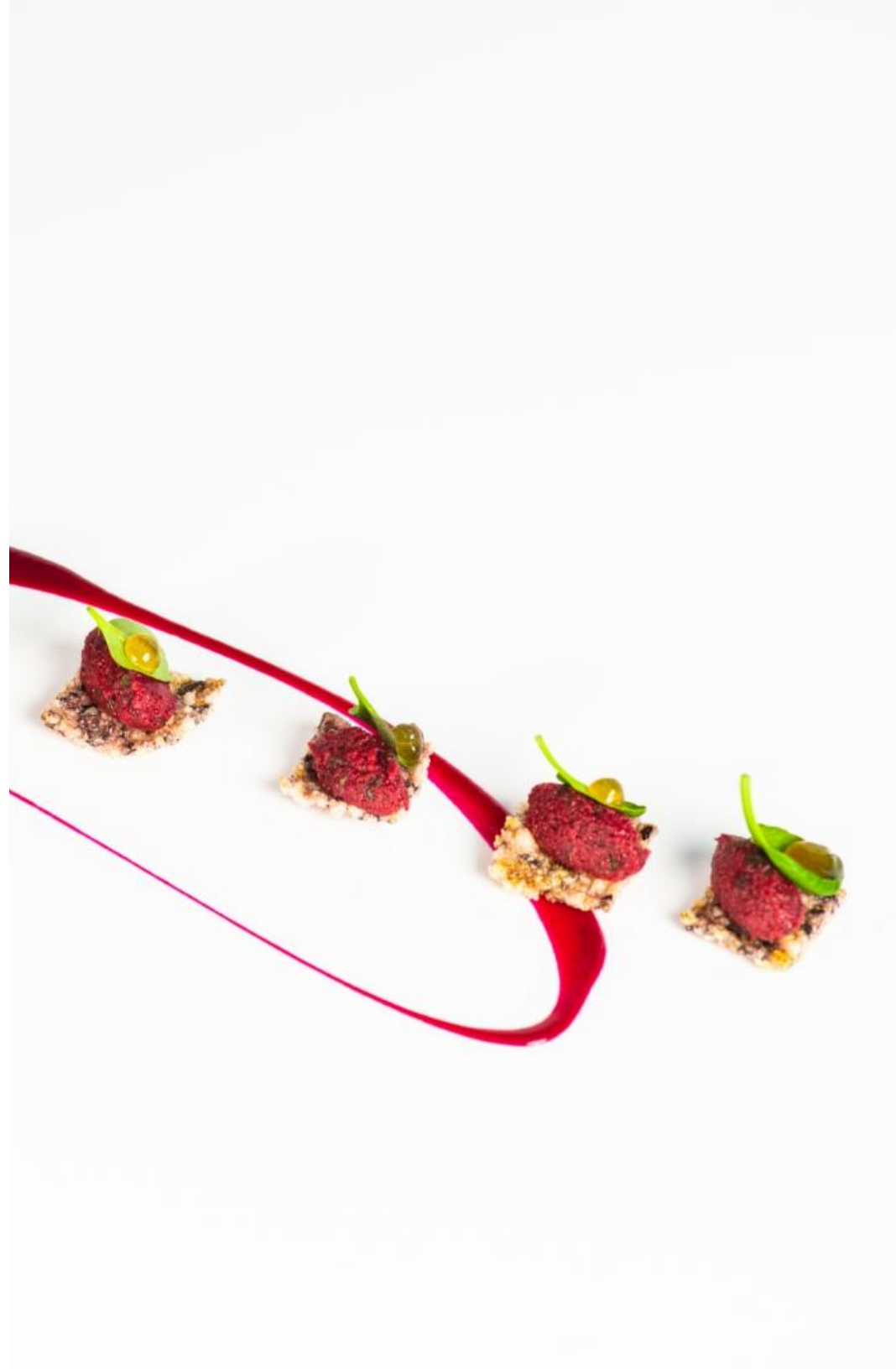
Edamame & Potato

Ground Beef & Cheddar Cheese Slider Dumpling

### Sauces:

Soy-Sesame Dipping Sauce • Sweet Chile Sauce • Ponzu Dipping Sauce

Sriracha Ketchup • Spicy Aioli • Traditional Duck Sauce



# CULINARY STATIONS

## CULINARY “SALAD BAR” (Please select 4)

### Salads:

**Baby Kale Waldorf** | Ricotta Salata | Candy Pistachio | Apple | Pickled Grapes  
Savory Peach Vinaigrette

**Squash Noodle Caesar** | Creamy Citrus | Sesame Parm Cracker | Savory Crumble

**Baby Iceberg Wedge** | Iceberg Hearts | Pancetta Crisp | Heirloom Tomato  
Shropshire Blue Cheese | Garlic Emulsion

**Orzo Lyonnaise Salad** | Kalamansi Vinaigrette | Bacon (Pork, Turkey or Vegan)  
Poached Quail Egg | Bitter Greens

**Fattoush** | Spring Greens | Pita Croutons | Sumac Vinaigrette | Blistered Tomato  
Radish

**Roasted Beet Salad** | Fregola Sarda | Tangerine Emulsion | Midnight Moon Cheese  
Caramelized Walnuts

**Asian Noodle Salad** | Spicy Soy Dressing | Tri Color Cabbage | Thai Basil  
Teriyaki Cucumber | Shitake

**Italian Chop Chop** | Chickpeas | Peppers | Crispy Artichoke | Olive | Haricot  
Verts Roasted Cauliflower | House Dressing

*Please select (3)*

### Soups:

Beet Yogurt Dill

Ajo Blanco Melon

Roasted Corn Salmorejo

Spring Pea and Thyme

Green Grape and Marcona

Fennel Citrus Veloute

Red Pepper Walnut Bisque

Coconut Corn Cream



# CULINARY STATIONS

## ROOT TO STEM

**Spring Pea Toast** | Pea Guacamole | Sugar Snaps | Tendril Salad w/ Mint

**Garden Radish w/ Sautéed Radish Greens** | Crispy Garlic | Nigella | Urfa Chile

**Roasted Corn Salad** | Local Rocket | Tardivo | Torched Corn | Corn Nuts Corn Shoots

**Granny Smith Apples** | Apple Cider Vinaigrette | raisins | Apple Blossoms

**Shaved Fennel Salad** | Singed Fennel Frond Vinaigrette | Grapefruit | Goat Cheese Fennel Bud

**Heritage Carrots** | Carrot Top Pesto | Carrot Greens | Carrot Salt | Crème Fraiche Smoked Cashews



# CULINARY STATIONS

## **BURRATA BAR**

Creamy Traditional or Burrata al Tartufo (Black Truffle)

Prosciutto di Parma | Sweet Drop Peppers | Baby Tomato Raisins | Tuscan Artichokes Eggplant Caponata w/ Shane's Cocoa | Sea Salt Roasted Heirloom Carrots | Green Olive Tapenade | Micro Spinach | Sorrel | Basil | Arugula

*Garnishes*

Sea Salt • Freshly Ground Pepper • Aleppo • Smoked Evoo • Crisp Ciabatta

## **MODERN AMERICAN GRILL**

Grilled Green & White Asparagus | Black Garlic Aioli | Lemon Crème Fraiche  
Smoked Hazelnuts

Braised Turnips | New Liberty Bourbon Caramel | Toasted Black Pepper

Lemon Thyme

Tarragon Chicken Salad Summer Rolls | Apricot-Thai Basil Sauce

Johnny Jump Ups

Seared Skuna Bay Salmon | Preserved Lemon Cream | Lakeville Farms Living Lettuces

Little Gem Lettuce Salad | Shaved Fennel | Strawberry | Endive | Sugar Snap Peas |  
Champagne Vinaigrette



# CULINARY STATIONS

## **POKE, POUTINE, PANCAKES**

**Asian Crab & Mango Poke Salad** | Crispy Forbidden | Rice | Wasabi Tobiko

Lemongrass Mayo | Miso Tomatoes

**Takoyaki** | Charred Octopus or Shrimp Filled Pancakes | Furikake | Sriracha Aioli

Scallions | Bonito

**Okinawa Sweet Potato Skins** | Confit of Hoisin Duck | Togarashi Cheese Curds

Pickled Daikon Relish | Pho Gravy

**Hawaiian Pink Salt Roasted Beet Poke** | Brown Rice, Tat Soi | Edamame

Seaweed Salad | Ponzu

**Kim Chee-Scallion Pancakes** | Unagi Sauce

**Crispy Baby Sweet Potatoes** | Charred Chinese Broccoli | Sesame Cheese Curds

Edamame Succotash | Shoyu Gravy



# CULINARY STATIONS

## ISRAELI MEZE

Hummus

Fava Bean Hummus

Baba Ghanoush

Ginger Labneh

Matbukha

Beet-Almond Dip

Schug

*Accompaniments:*

Pickle Bar | Seasonal Pickled Vegetables | Roasted Long Hots

Tabbouleh | Cucumber | Tomato | Lemon | Parsley

Flatbreads | Crisp Pita w/ Za'atar | Naan | Papadums

## BUBBE'S SCHMEAR (Please select 4)

**Kippered Salmon & Smoked Salmon Spread** | Capers | Herbs

**Schmaltz Rillette** | Shallots | Cognac | Truffle

**Chopped Chicken Liver** | Caramelized Onions | PA Concord Wine

**Smoked Bluefish Salad** | Tobiko | Whipped Horseradish Crema

**Pickled Herring** | Apple & Beet Salad w/ Cucumber & Wasabi

**Smoked Golden Beet "Lox"** | Vegan cream cheese

Charred Artichoke | Marcona Almond Spread | Citrus

**Crispy Things:** Bagel Crisps | Beet Rye | Lavash | Crostini's | Pita | Matzo

*Sours:*

Celery Leaves | Red Chile | Parsley | Black Pepper | Olive Oil



# FIRST COURSE

## **Green Goddess Salad**

Sugar Snap Peas | Baby Gem | Fava Beans | Endive | Nasturtium Vinaigrette

## **Roasted Heirloom Carrots**

Carrot Hummus | Kohlrabi Emulsion | Crispy Mushrooms | Bitter Greens

Pumpnickel Brittle

## **Mosaic of Beet**

Tat Soi | Mizuna | Frizzled Turnips | Whipped Feta | Beet Gastrique

## **Spring Harvest Radish Salad**

Pickled Turnips | Baby Purple Watercress | Mache | Oranges | Citrus-Basil  
Vinaigrette

## **Fennel “3 Ways”**

Baby Arugula | Castelfranco & Frisee Salad | Kumquats | Hazelnuts

Hibiscus Vinaigrette

## **Meyer Lemon & Goat Cheese “Ravioli”**

Chiodia Beet | Avocado & Pea Salad | Mint Vinaigrette (*\$\$ Upcharge*)

## **Green & White Asparagus Salad**

Blue Moon Acres Greens | Romesco Sauce | Goat Cheese Mousse

Marcona Almonds

## **Early Harvest Fruit & Artisan Green Salad**

Citrus Yogurt | Ancient Grains | Curried Pistachios | Orange Blossom Vinaigrette

## **Sugar Snap Peas & Strawberry Salad**

Baby Lettuces | Blood Orange | Agave | Mint-Champagne Vinaigrette

## **Watermelon & Heirloom Tomato Salad**

Burrata | Yuzu Marmalade | Basil | Mache | 25yr Balsamic

## **Charred Romaine & Sweet Corn Salad**

Mustard Frills | Cucumber | Cotija Cheese | Blueberry Vinaigrette



# FIRST COURSE

## SEASONAL ARTISANAL CHILLED SOUP

### **Artichoke & Lemon Bisque**

Sunchokes | Tiny Herbs | Red Vein Sorrel

### **Heirloom Garden Carrots**

Carrot Soup | Roasted Baby Carrots | Shaved Carrot Salad | Frizzled Carrots  
Chive Oil

### **Spring Pea Soup**

Pea Guacamole | Sugar Snaps | Tendril Salad | Carrot Puree | Viola

### **Rhubarb, Lemongrass & Ginger Soup**

Honey-Goat Cheese Panna Cotta | Sesame Cracker

### **White Asparagus Vichyssoise**

Artichoke Confit | Toasted Pistachios | Purple Watercress

### **Cucumber & Lemon Verbena Gazpacho**

Sugar Snap Salad | Mint | Whipped Feta | Fricco | Tiny Lettuces

### **Sunchoke Bisque**

Citrus Marinated Artichokes | Nasturtium | Herb & Petal Salad  
Orange Blossom Vinaigrette

### **Watercress Soup**

Crème Fraiche | Curried Carrot Salad | Za'atar Spiced Pita Croutons

### **Fennel & Grapefruit Veloute**

Strawberries | Pistachios | Mint Salad | Elderflower Vinaigrette

### **Roasted Heirloom Tomato Soup**

Spring Radish | Purple Watercress & Arugula Salad | Feta-Herb Vinaigrette

### **Moroccan Cauliflower Soup**

Carrot-Apple Salad | Curry Yogurt | Micro Herbs | Cashews

### **Market Beet-Cucumber Soup**

Whipped Goat Cheese Yogurt | Hydro Lettuce | Dill | Smoked Walnuts Meyer  
Lemon Oil

### **Green Garden Gazpacho**

Lemonfish Crudo | Matcha Crème Fraiche | Trout Roe | Fava Beans

### **Silken Cauliflower Soup & Citrus Poached Lobster**

Baby Leeks | Charred Cauliflowerini | Meyer Lemon Oil



# PLATED DINNER

## **Braised Short Rib of Beef**

Baby Potatoes | Creamed Baby Kale | Heirloom Carrots | Red Wine Sauce

## **Short Rib of Beef**

Whipped Potatoes | Spring Asparagus | Maitake Mushrooms

Red Wine Reduction Sauce

## **French Onion Style Boneless Short Rib**

Gruyere Cheese-Potato Crisp | Carrots | Broccolini | Dry Marsala Sauce

## **NY Sirloin Steak**

Dauphinoise Potatoes | Artichokes | Snow Peas | Spring Mushrooms

## **Filet of Beef**

Potato "Risotto" | Sweet Corn | Charred Tomatoes | Birchrun Hills Bleu Cheese |

Aged Madeira Sauce

## **Dry Aged NY Strip Steak**

Creamed Spinach | Hedgehog Mushrooms | Baby Potatoes | Red Wine Jus

## **Filet of Beef**

Smoked Mashed Potatoes | Artichokes | Baby Spinach | Tomato Confit Demi

## **Balsamic Glazed Filet of Beef**

Scalloped Red Bliss Potatoes | Wax Beans | Rainbow Chard | Demi



# PLATED DINNER

## **Herb Crusted Lamb Loin**

Glazed Carrots | Crispy Fingerlings | Cipollini Onion | Cherry-Lamb Jus

## **Seared Lamb Loin**

Carrot Puree | Garden Turnips | Snow Peas | Blueberry-Bourbon Sauce

## **Roasted Rack of Lamb**

Fingerling Potato Confit | Grilled Spring Onion | Fava Beans | Mint Jus

## **Espresso Crusted Lamb Loin**

Okinawa Sweet Potatoes | Citrus Turnips | Fennel | Fines Herbs

## **Lamb Loin**

Citrus-Herb Tabbouleh | Blistered Tomatoes | Butter Beans

Green Garlic Sauce

## **Rack of Lamb**

Black Truffle-Goat Cheese Polenta | Fava Beans | Carrots | Mustard Caviar

## **“Osso Bucco” Short Rib Bourguignon**

Fingerlings | Carrot Mousse | Pearl Onions | Forrest Mushroom Sauce (\$\$\$)



# MAIN COURSE

## **Chicken “Cordon Bleu” Roulade**

Prosciutto-Gruyere Stuffed | Tuscan White Beans | Rainbow Chard | Grainy Mustard

Chicken Jus

## **Lancaster Farms Chicken Breast**

Wheatberries | Kennett Square Mushrooms | Watercress | Preserved Lemon

Chicken Jus

## **Thyme Roasted French Cut Chicken Breast**

Garlic Mashed Potatoes | Asparagus | Pearl Onions | Baby Carrots

Chicken Demi

## **Lancaster Farms Chicken Breast**

Spring Vegetable Succotash | Cauliflower | Tendrils | Lemon-Thyme Jus

## **French Cut Roast Chicken Breast**

Sunchoke Puree | Crimson Lentils | Haricot Vert | Sunchoke Mostarda

## **Herb Roasted Chicken Breast**

Lacinato Kale-Parsnip Gratin | Fava Beans | Baby Radishes | Persimmon Agrodolce

## **Amish Country Chicken Breast**

Wild Rice | Carrots | Golden Oyster Mushrooms | Black Garlic Sauce

## **Free Range Chicken Breast**

Leek Puree | Sugar Snap Peas | White Asparagus | Pickled Pepper Relish

## **Pistachio Dusted Duck Breast**

Kohlrabi Puree | Brown Butter Cabbage | Strawberry-Balsamic Gastrique

## **Long Island Duck Breast**

Chioggia Beets | Braised Red Endive | Anna Potato | Beetroot-Anise Ketchup



# MAIN COURSE

## **“Peas and Carrots”**

Sweet Carrot Risotto | Sugar Snap Peas | Roasted Heirloom Carrots | Pea Tendrils | Chubby Carrot Top Pesto

## **Root Vegetable Shepherd’s Pie**

Celery Root Velouté | Parsnips | Whipped Rutabaga | Sweet Potato Gaufrette

## **Soy Glazed Wild Mushroom “Spring Rolls”**

Okinawa Potato Vichyssoise | Bok Choy | Gingered Carrots | Edamame Pesto

## **Eggplant Braciolo**

Smoked Eggplant | Italian Salsa Verde | Romanesco | Cured Olive-Caper Relish | Carrot Chips

## **Pan Seared Golden Beets**

Crimson Lentils | Truffle Broccolini | Maitake Mushroom Steak Sauce | Chervil

## **Kibbeh Spiced Jackfruit**

Kennet Square Mushroom Polenta | Moroccan Eggplant Stew

## **Impossible “Meatloaf”**

Kofta Curry | Braised Turnip Greens | Celery Root Gratin | Tahini Gravy Carrot Ketchup

## **Baked Artichoke & Fava Bean Casserole**

Red Bliss Potatoes | Spring Peas | Lemon Thyme Velouté | Olive Crumbs

## **Charred Maitake Mushroom Steak**

Miso Glazed Tofu | Curry Eggplant | Snap Peas | Thai Basil

## **Hearts of Palm & White Bean “Crab Cake”**

Heirloom Carrot Puree | Charred Broccolini | Mustard Tahini Remoulade



# MAIN COURSE

## **North Atlantic Salmon Fillet**

Lemon-Ricotta Farroto | Golden Chanterelles | Baby Spinach

Chive Beurre Blanc

## **Pineapple Braised Salmon**

Forbidden Black Rice | Haricot Vert | Golden Tomato Jus | Cilantro

## **Atlantic Salmon Fillet**

Wax Beans | Romanesco | Baby Spring Leeks | Roasted Lemon Vinaigrette

## **Oro King Salmon Fillet**

Braised Golden Peas | Caramelized Leeks | Asparagus | Tarragon Jus

## **Alaskan Halibut Fillet**

Smoked Swiss Chard | Spring Pea & Radish Salsa | Kennett Square Mushroom Jus

## **Red Miso Roasted Black Cod Fillet**

Bok Choy | Cauliflower Puree | Romanesco | Truffle Soy

## **Alaskan Halibut Fillet**

Celery Root Puree | Blistered Tomatoes | Fava Beans | Saffron Broth

## **Black Sea Bass Fillet**

Charred Celtuce | Blue Moon Acres Black & White Rice Pilaf

Carrot-Ginger Sauce

## **Maryland Striped Bass Fillet**

Baby Sweet Potatoes | Spinach | White Gazpacho | Chive Oil

## **Chilean Sea Bass**

Forbidden Rice | Coconut-Kale | Chubby Carrots | Saffron Sauce



# MAIN COURSE

## **Local Striped Bass Fillet**

Chanterelles | Black Rice | Sprouting Broccoli | Cioppino Broth

## **Pan Seared Branzino Fillet**

Tokyo Turnips | Baby Bok Choy | Carrot Puree | Lemongrass Jus

## **Cedar Plank Seared Chilean Sea Bas**

Mustard Greens | Fennel Slaw | Lemon Yogurt | Vincotto

## **Black Bass Fillet**

Smoked Squash Farroto | Jicama-Papaya Slaw | Avocado | Pepita Romesco

## **Alaskan Black Cod Fillet**

Beluga Lentils | Candycane Beets | Cipollini Onion Tahini | Tangerine Reduction

## **Pacific Halibut Fillet**

Wax Beans | Haricot Vert | Celery Root Puree | Chanterelle Mushroom Jus

## **Charred Jumbo Gulf Shrimp**

Bamboo Rice | Grilled Pineapple | Kumquat Marmalade | Saba

## **Pan Seared Diver Sea Scallops**

Beluga Lentils | Crushed Sweet Peas | Prawn Beurre Blanc

## **Barnegat Light Diver Sea Scallops & Caviar**

Caramelized Pearl Onions | Turnips | Sweet Corn Puree | Lobster Bouillabaisse

## **Atlantic Bay Diver Sea Scallops**

Roasted Corn Chow Chow | Gaufrette Potatoes | Sauce Vert



# DESSERT

## **Tahini Brownie**

Honey Mousse | Sesame Brittle | Caramel | Roasted Apricot

## **Passionfruit Popsicle**

Dulce Core | Macadamia Streusel | Guava Ginger Pearls | Meringue

## **Rum “Punch” Gateau**

Clementine Mousse | Lime Ganache | Pineapple Gel | Rum Caramel

## **S’mores Sundae**

Marshmallow Gelato | Torched “Fluff” | Calabrian Graham Sable | Smokey Ganache  
Sauce

## **Caramel Poached Pears**

Honey Semifreddo | Biscotti Soil | Raspberry “Jam”

## **Rosemary Peach Soup**

Seasonal Harvest Fruit | Cookies | Micro Flower

## **Japanese Soft Cheesecake**

Graham Sorbet | Blueberry Gastrique | Peaches

## **Hazelnut Sponge Opera**

Cacao Crunch | Spicy Ganache | Praline Madeline | La Colombe Sorbet

## **Cereal Bowl**

Fior De Latte Gelato | Honey Wheat House Cereal | Cajeta | Roast Milk

## **“Fruit Salad”**

Pressed Melon | Frozen Marmalade | Syrup Peach | Berry Spheres

## **Sour Cream Lemon Tart**

Avocado Gelato | Coco Anglaise | Citrus Streusel



# DESSERT

## **Compressed Melon**

Pina Colada Sorbet | Margarita Jus | Candy Heirloom Tomato | Chile Almond

## **Torched Stone Fruit**

Crushed Shortbread | Blueberry Gelato

## **Orange Blossom Cake**

Blackberry Rosemary Chutney | Grilled Nectarine | Ganache Montee

## **Tawny Port Macerated Blackberries & Blueberries**

Lemoncello Gelato | Citrus Shortbread

## **Bruleed Pineapple Upside Down Cake**

Miso Gelato | Roast White Chocolate

## **Caramel Wine Poached Pear**

Yogurt Cake | Blood Orange Chip | Coconut Milk Ice Cream

## **Peach Champagne Panna Cotta**

Meringue | Green Strawberry | Lime Coulis

## **Rum Raisin Cheesecake**

Red Pepper Gelato | Peppercorn Biscotti | Smoked Coconut

## **Roasted Sweet Plantains**

Chocolate Dulce Gelato | Banana Custard Sorbet | Oat Crunch

## **Sorbet Vacherin**

Rosemary Peach | Lemon Curd Gelato | Stone Fruit | Milk Crumb



# DESSERT

Whipped Yuzu Lemon Tarts  
Matcha Opera | Ruby Ganache | Almond Cake  
Praline Profiteroles | Chocolate Choux  
Ruby Macarons  
Rosemary Peach Cheesecakes  
Smokey S'more Macaron  
Dulce Pots De Crème  
Chilled Peach Bisque | Meyer Lemon Sable  
Coconut Arancini | Raspberry "Gravy"  
Petit Stuffed Poached Pear  
Passion Banana Entremet | Coconut  
Pannacotta Basket | Seasonal Fruit  
Chocolate Pretzel Gateau  
White Peach Tarts  
Lemon Meringue Cream Puff  
Yuzu Curd Bars  
Chocolate Strawberry Verrine  
Raspberry Orange Profiterole  
Banana Pie Verrine | Tres Leche | Meringue  
Pate De Fruit Bon Bons  
Banana Cracker Macaron



# DESSERT

## **JOURNEY THROUGH PHILADELPHIA**

Chocolate Dipped Cannoli's

Honey Medovik Cake

Sernik Polish Cheesecake

Bienenstich | Vanilla Custard Brioche

Chinese Mango Pudding

## **UPTOWN SOIREE**

Matcha Pannacotta | Dehydrated Pineapple

Earl Grey Bon Bons

Strawberry Thyme Scones

Citrus Hibiscus Shortbread

Rosemallow Macarons

Thai Tea Cheesecake

## **TASTE OF PERSIA**

Persian Love Cake

Saffron Rose Doughnuts

Basbousa | Coconut Semolina Cake

Pistachio Baklava

Paloudeh | Honey Cantaloupe Smoothie



# DESSERT

## **BACKYARD TEA PARTY**

Champagne Macarons

Peach Ginger Soup | Shortbread Crisp

Yuzu Honey Macaron

Strawberry Yogurt Bisque | Quinoa Cookie

Elderflower Tea Pate De Fruit

Pistachio Raspberry Financier

## **UNDER THE BOARDWALK**

Mini Cake Doughnuts

South Jersey Popcorn

Housemade Fudge

NK Salt Water Taffy

Coconut Macaroons

Fresh Pressed Lemonade



# DESSERT

## ICE CREAM & GELATO

Caramelized Banana Chocolate  
Pistachio Rose Blossom  
Coconut Passionfruit  
Sweet Corn and Blueberry  
Dark Chocolate Eggplant  
Tea and Cookies—(Tea Gelato with Shortbread)  
Key Lime Pie—Graham Swirl  
Hibiscus Lime  
Brioche French Toast  
Burnt Strawberry Basil  
Vegan Pina Colada  
Mocha Cacao Nib Crunch  
Hazelnut Chip  
Cookie Butter Swirl  
Milk Chocolate Banana  
Toasted Biscotti

## SORBETS

Kale Apple  
Peach Lemonade  
Melon Cucumber  
Raspberry Hibiscus  
Beet Orange  
Meyer Lemon Rosemary  
Pineapple Coconut  
Lychee Raspberry  
Yuzu Cardamom  
Blood Orange Sangria  
Strawberry Lemon Verbena  
White Grape Elderflower  
Passionfruit Nectarine  
White Chocolate Snow



# THANK YOU

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