

Private Entertaining ~ Family Style Buffet

REVISITING THE SIMPLEST MEMORIES OF CHILDHOOD

We included this particular menu because we too remember and relish the memories of childhood when foods were simple but outrageously full flavored, and entertaining was as much about the family gathering as the chic get-togethers that were designed to impress.

MAIN ENTRÉE

Chicken Scaloppini

Grilled Ginger-Lemon and Caper Sauce

Individual Mustard-Dill Meat Loaves

Mustard-Dill Sauce and Tomato Relish

Pasta Primavera

Wood Grilled Shrimp

SIDES AND SALADS

Chilled Potato, Cucumber, and Dill Salad

Tomatoes Gratinée

Salad of Falls Greens, Persimmons, and Marcona Almonds

Valencia Vinaigrette

Home-Baked Artisan Breads

Home-Churned Butter

DESSERT TRAY AND COFFEE SERVICE

Cheese Tasting Menu

Fresh Seasonal Fruits, Homemade Preserves and Artisan Breads

Old Fashioned Lattice-Top Apple Pie

Vermont Cheddar Wedges and Cinnamon Whipped Cream

Petits Pains Au Chocolat

Coffee Service

MENU DESCRIPTIONS:

MAIN ENTRÉE

Chicken Scaloppini

Grilled Ginger-Lemon and Caper Sauce

- Chicken breasts are scaloppined and lightly dredged in flour - seasoned with flaked sea salt, cracked Tellicherry pepper and plenty of our own tangerine dust - and sautéed to deep amber brown. For our bright and lively smoked Ginger-Lemon Sauce we first marinate lemon halves in a fresh ginger and Danish Viking-Smoked sea salt-infused olive oil and wood grill over high heat until caramelized. The grilled juices are reduced and blended with a ginger-court-bouillon reduction, port wine, homemade chicken stock and capers. Served family style at each table on rustic earthenware platters with additional grilled lemon halves and matching sauce boats with additional sauce.

Individual Mustard-Dill Meat Loaves

Mustard-Dill Sauce and Tomato Relish

- For a lighter and juicier version of the original we blend together hand-chosen and hand-ground beef chuck, premium pork tenderloin and grass fed veal along with our master beef stock, rolled oats, and sautéed onion, bell pepper, carrot, country style Dijon mustard and plenty of fresh herbs. After being baked, we drizzle each individual loaf with a labneh, Dijon and dill crème. Served family style at each table on rustic earthenware platters with matching sauce boats with additional crème or a tomato relish made with vine ripened tomatoes, red bell pepper, garlic, onion, fresh parsley and Worcestershire sauce.

Pasta Primavera

Wood Grilled Shrimp

- The undisputed king of pasta dishes combines our homemade Spaghettini topped with a light parmigiano reggiano cream sauce and lightly sautéed wild mushrooms including baby bella, cremini, Chanterelle and shitake, asparagus, haricots verts, freshly shucked English peas, lightly roasted zucchini, grape tomatoes, toasted pine nuts, fresh herbs and citrus. For seafood lovers, large shrimp are marinated in citrus and olive oil and wood grilled until plump and juicy and served on the side. This dish does double-time as both a vegetarian and seafood offering allowing your guests to add shrimp if they like. Served family style at each table on rustic earthenware platters with matching sauce boats with additional sauce.

SIDES AND SALADS

Chilled Potato, Cucumber, and Dill Salad

- In October we'll see the end harvest of locally grown cucumbers and potatoes so we thought we'd take final advantage of our New England produce with this summer-reminiscent dish. The bright green taste of fresh dill and a splash of premium sherry-wine vinegar accent the flavor of thinly sliced baby La Rouge potatoes and Kirby cucumbers chosen for their hearty crunch and sweetness. To draw in the flavors of fall we add a small dollop of Dijon mustard which heightens this already simple but bold dish.

Tomatoes Gratinée

- We're also seeing our local-grown heirloom tomatoes going through their final harvest but the new chill in the air transforms these heirloom varieties from sugary sweet to lightly sweet-tart and it's the perfect time of year for Tomatoes Gratinée. Hand-picked heirloom tomatoes lose their stem end and are tightly packed in earthenware dishes, topped with grated Maine potato, fresh homemade bread crumbs, Muscovado sugar, garlic, fresh grated nutmeg and nutty Gruyère cheese before being high-heat baked until golden brown and bubbling on the top while still leaving each tomato with a firm texture. The perfect accompaniment to any of the main entrée dishes.

Salad of Falls Greens, Persimmons, and Marcona Almonds

Valencia Vinaigrette

- October also marks the season for some of the finest produce of the year and we've combined these ingredients into one perfect fall salad. Red leaf oak lettuce, baby spinach, watercress, mizuna, radicchio and frisée create a bed for thinly sliced Fuyu persimmons, kiwi berries, fresh Brown Turkey figs, red onion, seckel pears and newly picked almonds and crumbled bleu cheese. Drizzled over and served on the side is a vinaigrette that's equally in season made with fresh Valencia orange juice, premium white balsamic vinegar, a pinch of cinnamon and both olive and almond oils.

Home-Baked Artisan Breads

Home-Churned Butter

- We bake loaves of our favorite artisan breads including White Velvet Batter Bread which puffs up high above its oval bowl while it bakes resulting in a crisp exterior with a truly velvety, almost creamy, interior texture. Second, my favorite loaf of all time, the Honey-Herb Bread made with handfuls of parsley, sage, rosemary and thyme along with both wheat and bread flours, local wild honey and fresh whole milk. Served along with the breads is our own home-churned butter churned from our own homemade crème fraîche. The result is a butter that has a slight tang, slight sweetness and full buttery taste.

DESSERT TRAY AND COFFEE SERVICE

Cheese Tasting Menu

Fresh Seasonal Fruits, Homemade Preserves and Artisan Breads

- To compliment the following desserts we'd suggest a cheese tasting including a large wedge of French Saint Agur Bleu that's creamy with a light tang and slightly sweet medium body served with our lavender honey that's surprisingly well-matched; an English cheddar with its firm texture that pairs perfectly with our peach preserves and as an accompaniment to apple pie; and a large wheel of Brie that's been shaved of its top rind and topped with the season's salty pistachios, thin slices of aged prosciutto and Muscovado sugar and then very lightly broiled until melted and creamy. The cheeses are served with our homemade Walnut Bread that are sliced and toasted, toasted ficelle, red and green grapes and fresh Brown Turkey and Black Mission figs and Goldie Cape Gooseberries still in their husk.

Old Fashioned Lattice-Top Apple Pie

Vermont Cheddar Wedges and Cinnamon Whipped Cream

- Simple is better when it comes to our beloved apple pie but we have a few tricks up our sleeve to bring this time-tested favorite into contemporary focus without losing a bit of its authenticity. The old-fashioned recipes have certainly stood the test of time and we've simply married a few together... a bit like grandma would have done when she saw what the farmers market had to offer. Where even cinnamon is suspect this pie simply piles a mountainous dome of thinly sliced Golden Delicious and Granny Smith apples, Comice and Seckel pears, lightly roasted quince, Muscovado brown sugar, citrus and a scant grating of nutmeg into a lattice-topped pie crust made with homemade cream cheese and apple vinegar. What's old is new again. Served in our beautiful hand-crafted earthenware pie dishes with a side of Vermont Cheddar wedges for New England palates and a whipped sweet cream with Tahitian vanilla, Muscovado sugar and freshly grated nutmeg and cinnamon for that that miss the cinnamon in their pie.

Petits Pains Au Chocolat

- For those that prefer a bite-sized decadent chocolate dessert we offer small pastries made with our homemade buttery puff pastry dough and imported premium milk and dark chocolate. Served crispy on the outside and molten creamy on the inside and piled high on woven wire pedestals. Baked just prior to service these little bundles won't even make it to each table.

Coffee Service

- Carafes of full strength and decaf coffees and hot water will accompany the dessert station towards the end of the evening. Loose teas and tea infusers, both ground cinnamon and sticks, freshly ground nutmeg and pods, cocoa and chocolate disks, miniature carafes of cream and milk, and citrus wedges are served in a beautiful presentation.