



Sit Down Menu

SALAD COURSE

Select One

SPRING BEET SALAD

Fresh greens, roasted beets, pickled onion, peppered goat cheese, toasted almonds, white balsamic vinaigrette

SUGAR SNAP PEA SALAD

Field greens, sugar snap peas, bell peppers, fennel, tres leches cheese, lemon vinaigrette

BURRATA SALAD ♦

Pancetta crisp, dried figs, micro arugula, honey dijon vinaigrette, focaccia

FARMHOUSE SALAD

Field greens, red onions, tomatoes, cucumbers, and carrots, shaved Pecorino, toast point, fresh herbed vinaigrette



ENTRÉE COURSE

Select Three

FILET MIGNON ♦

Rosemary rub, garlic and chive whipped potato, grilled asparagus, shallot bordelaise

BRAISED SHORT RIB

Garlic and chive whipped potato, grilled asparagus, ancho chili and molasses reduction

THE PRIME ♦

Grilled USDA Prime NY strip, Parmesan smashed potato, roasted mushrooms and shallots

PAN SEARED CHICKEN

Spinach, artichokes, crisp prosciutto, wild rice pilaf, lemon herb pan sauce

CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, fresh greens salad, pecorino and fresh lemon

HERB ROASTED CHICKEN BREAST

Roasted fennel and potatoes, garlic thyme jus lié

GRILLED PORK CHOP

Garlic and basil rub, new potato and vegetable hash, honey balsamic drizzle

ATLANTIC SALMON

Blistered tomato and spinach couscous, orange rosemary oil

SHRIMP & GRITS ♦

Chorizo cornbread stuffing, spiced grits, roasted tomato saffron butter

STONINGTON DAY BOAT SCALLOPS ♦

Bell pepper and spring pea couscous, meyer lemon butter

SEARED TWIN CRAB CAKES ♦

Roasted corn salad, lemon frisée, crisp pancetta

Plant based option available upon request

ROASTED CORN POLENTA BOWL

Asparagus, mushroom, and caramelized onion ragout, lemon dijon reduction

In Addition To Three Entrees