



Sit Down Menu

SALAD COURSE

Select One

SUMMER SALAD

field greens, Lyman Orchards blueberries, roasted corn, feta, toasted quinoa, blueberry fig balsamic vinaigrette

FARMHOUSE SALAD

field greens, red onions, tomatoes, cucumbers, carrots, Parmesan crusted toast point, fresh herbed vinaigrette



ENTRÉE COURSE

Select Three

FILET MIGNON ◆

sweet peppers & fried onions, farro risotto, red wine demi-glace

THE PRIME ◆

grilled USDA prime NY strip, Parmesan smashed potato, roasted mushroom & shallot demi-glace

BRAISED SHORT RIB

BBQ rubbed, heirloom & cherry compote, red bliss smashed potatoes, charred garlic & citrus broccoli

HONEY ROASTED ROTISSERIE CHICKEN cheddar cornbread cake, blistered French green beans, spiced lemon honey

HONEY DIJON CHICKEN

summer vegetable ratatouille, grilled eggplant, toasted quinoa

CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, fresh greens salad, Pecorino & fresh lemon

GRILLED PORK CHOP

Mesquite rub, fried potato & pancetta hash, thyme infused honey

STONINGTON DAY BOAT SCALLOPS ◆

chipotle dusted & seared, summer vegetables, cauliflower mash, agave oil

SEARED ATLANTIC SALMON

coconut curried chickpeas, roasted garlic butter

GRILLED SWORDFISH

roasted summer squash, couscous, local tomato confit

SEARED TWIN CRAB CAKES ◆

roasted corn salad, lemon frisée, crisp pancetta

Plant based option available upon request

ROASTED CORN POLENTA BOWL
eggplant & fig caponata, fried basil

In Addition To Three Entrées