



First Course

Cheese & Charcuterie for Two

New England Artisanal Cheeses, Duck Terrine with Dried Cherries & Pistachios, Fennel Salami, Coppa

Mini Crab Cake

Old Bay Aioli, Whole Grain Mustard Slaw

Oyster Flight

Three Local Oysters, Caviar, Wasabi Sorbet, Grand Marnier Cocktail Sauce

Grilled Lamb Lollipops (Add \$10)

Apple & Mint Jam, Grilled Endive, Toasted Walnuts

Second Course

Farmers Salad

Shaved Butternut, Spring Mix, Toasted Pepitas, Carrot, Maple Pear Vinaigrette

Spinach Salad

Bacon, Walnuts, Pickled Red Onion, Cucumber, Bleu Cheese Dressing

Fire Roasted Tomato Bisque

Entree

Grilled Tenderloin

Butter Whipped Potatoes, Grilled Asparagus, Red Wine Demi Glace
Add Poached Lobster Tail (\$10)

Grilled Swordfish

Eggplant Caponata, Duck Fat Roasted Fingerling Potatoes, Preserved Lemon Vinaigrette

Pan Seared Chicken Statler

Toasted Herbed Barley, Delicata Squash, Mushroom Veloute

Saffron Risotto

Braised Kale & Swiss Chard, Local Mushrooms, Roasted Garlic

Dessert

Assorted Seasonal Pastry Buffet

\$70 Per Person

**Does not include tax, gratuity, or
alcohol**



The Centennial™