

Soups, Porridges, Chowders & Bisques

Cucumber Cappuccino

A Chilled Bisque Of Sorts...
Silky Smooth Cucumber Coulis With A Touch Of Honey & Macintosh Apples
Garnished With A Scoop Of Cinnamon Scented Mascarpone Foam

Oven Baked Brie & Wild Mushrooms

A Potpourri Of Marsala Simmered Wild Mushrooms, Shallots, Lemon Thyme & Vegetable Broth
Nicely Finished With An Eddy Of Rich & Creamy Oven Baked French Brie

Lobster Chowder

Simply Elegant!
Resplendent With Butter Poached Lobster & Vegetable Brunoise

Chilled Tomato, Basil & Ginger Bisque

Emulsified Roasted Roma Tomatoes, Fennel & A Touch Of Cream
Embellished With A Scoop Of Fresh Basil Lime Sorbet

Mango Basil Cebiche

An Enticing Spanish Culinary Offering!
Perfectly Ripe Mango Brunoise, Key Lime Juice, Fresh Basil Confetti, A Dollop Of Crème Fraiche

White Gazpacho

Hand Diced English Cucumber, Celery, Jicama & A Touch Of Horse Radish
Teasingly Presented With Tasting Of Chilled Shrimp

Summer Sweet Pea

Simply Elegant! Resplendent With Poached Lobster & Sweet Pea Tendrils

Golden Beet Borscht

A Refreshingly Crisp & Clean Mid-Summer Offering
Nicely Finished With A Tasting Of Sheep's Milk Cheese & Petite Chive Biscuits

Carrot & Clementine

Roasted Carrots Intensify This Chilled Porridge
Scented With Clementine Juice, Zest & A Touch Of Cumin

Nantucket Fish "Chowda"

A Culinary Classic
Resplendent With Herb Poached Haddock & Chive Shortbread Crackers

Tomato & Basil

An Heirloom Tomato Soup Infused With Silky Smooth Goat's Cheese & Basil Coulis
Drizzled With White Balsamic Syrup

Gumbos, Stews & Classics Always Available

Soups, Porridges, Chowders & Bisques

Lobster Laced Vichyssoise

Simple & Sinfully Good!

A Warm Yukon Gold Potato Porridge Resplendent With Poached Lobster, Sweet Leeks & Crisp Potato Wafers

Thai Coconut & Asian Vegetables

Lightly Simmered Julienne Pacific Rim Vegetables & Harusame Cellophane Noodles
Suspended In A Delicate Thai Coconut Broth

Avocado Cucumber Bisque

So Simple; Yet, So Good

Perfectly Ripened Avocado, English Cucumber & Crème Fraiche Nicely Finished With Key Lime Cilantro Sorbet

Corn Chowder

A Creamed Corn Chowder Without Any Cream
Accompanied With Buttery Toasted Hazelnut Madeleines

Vermont Roasted Leek Soup

Sweet Leeks Roasted Till Amber Brown
Simmered In Vegetable Broth & Plated With Baley Hazen Blue Cheese Crostini

Chimney Smoked Lobster Stew

Do You Really Need To Ask?

Loads Of Lobster, Sweet Leeks, A Touch Of Garlic, Lobster Broth & Cream

Manhattan Mahogany Clam Chowder

Petite Mahogany Clams, Harvest Vegetables & Russet Potatoes
Served Piping Hot In A Basil Scented Garlicky Tomato Broth

Baked Potato Porridge

This Offering Will Warm your Soul On Those Rainy Summer Days!
It Tastes Like A Buttery Baked Potato Embellished With Maple Cured Bacon Cracklings

Meyer Lemon & Lavender Cream

The Sensuous & Seductive Flavor Of Meyer Lemons Are The Foundation For This Summer Offering
Served Chilled Or Warm...Somewhat Tart Somewhat Sweet Adorned With Lavender Cream & A Drizzle Of Honey

Green Tomato Gazpacho & Chipotle Corn Cream

What Else Are You Supposed To Do With All The Early Harvest Tomatoes!
A Carolina Influenced Composition With A Cajun At The Stove!

Butternut Cappuccino

A Bisque Of Sorts...

Silky Smooth Butternut Squash With A Touch Of Honey & Macintosh Apples
Garnished With A Scoop Of Cinnamon Scented Mascarpone Foam

Salads

A Flourish Of Gathered Garden Greens

Choice Of Dressings

Cabernet Sauvignon Vinaigrette...Creamy Gorgonzola...Pear Walnut Vinaigrette...White Balsamic Basil
Chipotle Maple Mustard...Key Lime Cesar Glaze...Parmesan Peppercorn

Pea Tendrils & Butter Poached Pear

Fresh Tender Pea Shoots Really Taste Like Spring Peas!

Butter Poached Pear, Boucher Blue, Spiced Pecans & Dressed With Toasted Walnut Vinaigrette

Spinach

Adorned With Warm Bacon, Roasted Shallots, Pistachio Nuts & Poached Egg
Drizzled With A Green Peppercorn Asiago Glazing

Pressed Panzanella

An Outstanding Italian Summer Salad Slightly Altered!

Layers Of Tuscan Cheeses & Bread, Roasted Roma Tomatoes, Charred Peppers & Artichokes
Served Pressed & Chilled Embellished With A Caper, Olive, Balsamic & Olive Oil Vinaigrette

Heart Throb

Hearts Of Palm & Artichoke Hearts Presented With Hearts Of Romaine Chiffonade
Accompanied With An Herb Laced Cabernet Sauvignon Vinaigrette

Saint Lawrence Caesar

The Dressing's Origin Was Initially A Condiment

Traced To One Of The Thousand Islands In The Saint Lawrence River
Thousand Island Dressing, A Wedge Of Romaine, A Chunk Of Blue & Crisp Bacon

Micro Green Bouquets

A Potpourri Of Tender Early Morning Clipped Baby Lettuces
Presented With French Deviled Eggs & Herbal Confetti

Spinach Too

Warm Roasted Beet & Candied Pecans

The Caramelized Beets & The Candied Pecans Accentuate The Earthly Harvest
Plated With A Tasting Of Spinach Drizzled With A Pinot Noir Cranberry Vinaigrette

California "Breakfast"

Smoked Grafton Cheddar Grilled Cheese, Crisp Bacon & Fried Egg
Accompanied With Wilted Spinach Drizzled With A Chipotle Maple Mustard Vinaigrette

Heirloom Tomatoes & Jersey Blue

A Napoleon Of Vermont's Jersey Blue, Perfectly Ripened Juicy Heirloom Tomatoes & Basil Confetti
Cabernet Sauvignon Basil Vinaigrette

Salads

Citrus Sensation

Warm Lime Liquor Glazed Scarlet Orange & Star Fruit Presented With Smoked Sea Salt Toasted Hazel Nuts
Offered On First Harvest Arugula & Drizzled With A Sherry Meyer Lemon Vinaigrette

Rajan's Run

Three Delicate Radicchio Lettuce Leaf Tuilles
Embellished With Warm Sheep's Milk Cheese, Caramelized Apricots & Spiced Almonds

Chilled Poached Salmon

Fresh North Atlantic Salmon Poached In Fume, Chilled & Armored With Vegetable Shavings
Served With A Tasting Of Field Greens & A Raspberry Pinot Noir Vinaigrette

Heirloom Tomato & Butter Cup Lettuce

Three Delicate Butter Cup Lettuce Leaves
Each Nestled With Brown Sugar Caramelized Bacon, Avocado & Roasted Heirloom Tomato Concise

North African Curried Chicken

Fresh Tender Poultry Breast Poached In North African Curry Laced Fume
Plated With Lightly Spiced Candied Pecans & Citrus Tomato Chutney

Lobster Salad

A 4 Ounce Maine Lobster Tail
Simply Offered With A Celery, Onion, Basil Aioli For "Dippin"
Presented With A Tasting Of Warm Blythe Dale Farm's Brie & Field Greens

Summer Vegetable Coleslaw

Thinly Julienned Zucchini, Summer Squash, Fennel, Carrot & Napa Cabbage
Tossed With Baley Hazen Blue Cheese, Cilantro & A Rice Wine Vinaigrette

Lauren's Moulton Farm Fingerling Potato Salad

Tri-color Vermont Grown Potatoes, Grilled Corn, Charred Peppers & Leeks
Lightly Dressed With An Herb Laced Vinaigrette

Pacific Rim Chilled Udon Noodle

Adorned With A Stir Fry Of Summer Vegetables Scented With Ginger, Orange Zest & Cilantro
Thai Peanut Glaze

Bucatinni Caesar

Bucatinni Pasta, Shards Of Asiago Cheese & Classic Caesar Dressing
Presented Upon A Bed Of Crisp Julienne Romaine Lettuce