



CAVIAR SERVICE \$400

APPETIZER

Roasted Heirloom Beets

whipped feta, blood orange, hazelnut

Stuffed Lobster "Thermidor"

cognac, parmesan, grilled lemon

Boston Bib Cobb Salad

6 minute egg, avocado, double smoked bacon

Hamachi Crudo*

white sturgeon caviar, chimichurri, fried garlic

ENTRÉE

Surf & Turf

*6oz prime tenderloin, grilled prawns, pommes puree,
broccolini, braised cipollini*

Crusted Halibut

*spring onion puree, artichokes, heirloom tomatoes,
kalamata olives, roasted fingerling potatoes*

16oz Dry Aged Ribeye

triple cooked potatoes, asparagus, bone marrow jus

Green Circle Half Chicken

scalloped potatoes, creamed spinach, cherry tomatoes, madeira jus

Ricotta Ravioli

truffle, hen of the woods, vermont cultured butter

DESSERT

Basque Cheesecake

crème fraiche, lemon, blueberry compote

Pistachio Chocolate Tart

mixed berries, pistachio crust

\$79 Per Person