

FALL MENU

11/1/201 - 1/31/21

NIGHTS OF LIGHTS

HOR D'OEUVRES

*select **two** per charter*

White Truffle Deviled Egg

Chorizo stewed in Tomato Saffron Jus

Roasted Tomato Ricotta Tart

Cheese platter with Spanish Accompaniments

SOUP

*select **one** per charter*

Thai Curry Butternut Squash | pumpkin seed brittle

Cream of Wild Mushroom | truffle oil drizzle

Potage Cressoniere | creme fraiche

SALAD

*select **one** per charter*

Panzanella Salad | roasted garlic artichoke

dressing

Roasted Root Vegetables | asiago sage crisps | pomegranate

dressing

Caesar

MAIN COURSE

*select **one** per charter*

Roasted Herbed Frenched Chicken stuffed with mushroom duxelles | truffle mashed potatoes | seasonal assorted vegetables | thyme & lemon infused au jus

Seared Scallops | gingered sweet potato puree | crispy pancetta | seasonal braised greens | blood orange glaze

New York Strip & Butter Poached Lobster Tail | roasted rosemary gravy | confit Yukon potatoes | grilled asparagus fennel salad

Seared Beef Filet | gnocchi a la romana | pine nut caponata

DESSERT

*select **one** per charter*

Chef's creation of specialty seasonal dessert

Pear Crème Brulé | cinnamon mascarpone | crème chantilly | almond biscotti

Lemon Meringue Cake | strawberry ice cream