

MARCH  
2012

### HORS D'OEUVRES

PRICED PER 50 PIECES	north atlantic gravlax on pumpnickel crostini, dill crème fraîche	\$160
	malbec braised beef empanada, cilantro cream	\$165
	baked brie, apricot & almond profiterole	\$170
	braised rabbit on walnut-raisin crostini, apricot gastrique	\$180
	wellfleet cape cod oyster rockefeller, pernod splash	\$210

**SPECIALTY COCKTAIL:** "SHAMROCK" Jameson® Irish Whiskey, Kahlua® Coffee Liqueur, Baily's® Irish Cream

### SERVED LUNCH & DINNER SELECTIONS

**SUSTAINABLE** jerusalem artichoke & meyer lemon soup, new bedford scallop, espelette oil

#### rosemary & garlic roasted all natural chicken

*murray's family farmed, naturally raised, certified humane chicken*  
citrus scented sardinian couscous, roasted root vegetables

wolaver's oatmeal stout pudding cake,  
jameson irish whiskey anglaise, steel cut oatmeal lace cookie

lunch \$35

dinner \$39

**SUGGESTED WINE:** Pinot Gris, J Winery, Russian River, California

#### CHEF'S FAVORITE

grilled bay shrimp salad, butter lettuce, celery root remoulade

#### braised beef brisket & cabbage

buttermilk mash, glazed carrots

duo of new hampshire maple crème caramel,  
chocolate mint cloud cake

lunch \$37

dinner \$41

**SUGGESTED WINE:** Cabernet Sauvignon, Sebastiani, Sonoma, California

