



OCEAN

COCKTAIL HOUR

SELECTION OF 8 PASSED HORS D'OEUVRES
ICED SHELLFISH DISPLAY
ORGANIC VEGETABLE, FRUIT & CHEESE EXTRAVAGANZA

FIRST COURSE - HOST'S CHOICE OF ONE

WARM BABY SPINACH & GRILLED PORTOBELLO MUSHROOMS
SHAVED PARMESAN, CRISP PANCETTA & WARM BALSAMIC VINAIGRETTE

WARM MONTAUK LOBSTER SUMMER ROLL
FOREST MUSHROOMS & SAVOY CABBAGE WITH JULIENNED VEGETABLES & PLUM WINE SAUCE

CRISP LOCAL ORGANIC SPINACH & GOAT CHEESE BOREKAS WITH ROAST GARLIC CHICKPEA AIOLI
SMOKED HONEY CURED LONG ISLAND DUCK BREAST WITH HONEY DIJON DRIZZLE & TOASTED FILBERTS
MANGO CHUTNEY & ORGANIC MESCLUN GREENS

WILD GAME CONSOMMÉ WITH DUCK CONFIT & FOIE GRAS DUMPLINGS

PAN SEARED WILD MUSHROOM CROUSTADE IN CRISP PUFFED PASTRY WITH WILD MUSHROOM COGNAC BUTTER

ITALIAN ANTIPASTO & HEARTS OF ORGANIC ROMAINE WITH AGED BALSAMIC VINEGAR & TUSCAN BASIL PUREE
PROSCIUTTO, SOPRESATA, CAPICOLA, SALAMI, PROVOLONE, SHAVED PARMESAN & BABY ARTICHOKE

ORGANIC CARROT & CAULIFLOWER SALAD, ROAST RED PEPPERS, CRACKED GREEN OLIVES & OIL CURED BLACK OLIVES

CRISP GOAT CHEESE CROUTONS & LOCAL ORGANIC MESCLUN GREENS
WARM BASIL OIL & BALSAMIC VINAIGRETTE

OVEN ROASTED LOBSTER & PLUM TOMATO BISQUE
LOBSTER TIMBALE WITH FINES HERBS & DICED TOMATO

INTERMEZZO

INTERMEZZO IS A SMALL PORTION OF SORBET MEANT TO CLEANSE THE PALATE PRIOR TO MAIN COURSE
RASPBERRY, PEAR, MANGO, STRAWBERRY, GREEN APPLE, LEMON, WATERMELON OR PINK GRAPEFRUIT

MAIN COURSE - HOST'S CHOICE OF THREE, GUESTS CHOICE OF ONE

CHARBROILED FILET MIGNON WITH MADEIRA WINE SAUCE
ORGANIC GRILLED VEGETABLES & ROAST GARLIC WHIPPED POTATOES

ROAST SLICED BREAST OF LONG ISLAND FREE RANGE DUCK & LEG CONFIT
PAN JUICES WITH CABERNET FRANC & TARTE CHERRIES
ORGANIC VEGETABLE MEDLEY, SAUTÉED GREENS & ORGANIC SWEET POTATO PUREE

BOUILLABAISSA WITH TOASTED TUSCAN BREAD
STEAMED NORTH ATLANTIC FISH & SHELLFISH IN GARLIC SAFFRON BROTH

STUFFED BREAST OF CHICKEN WITH PORCINI MUSHROOMS, BASIL, SUN DRIED TOMATOES & GROUND PIGNOLI
MARSALA WINE SAUCE, ROAST GARLIC WHIPPED POTATOES & VEGETABLE MEDLEY

CHARBROILED LOCAL STRIPED BASS WITH LOCAL ORGANIC CARROT BROTH INFUSED WITH GINGER & LEMONGRASS
SCARLET EMPEROR BEANS & LOCAL ORGANIC LEEKS & SAVOY CABBAGE BRAISED WITH PINK PEPPERCORNS & CHIVES
(AVAILABLE FROM JULY 15TH TO DECEMBER 15TH-IF EVENT IS OUT OF SEASON; FISH SELECTION IS MONKFISH OR COD)

CEDAR PLANK ROASTED ORGANIC SCOTTISH SALMON WITH VERMOUTH BUTTER SAUCE & AMERICAN CAVIAR
OVEN ROASTED SEASONAL VEGETABLES & ORGANIC BROWN JASMINE RICE

WARM NAPOLEON OF HERBED GOAT CHEESE & CRISP PUFF PASTRY CARAMELIZED ONION & TOMATO CONFIT
ORGANIC BASIL & RED CHILI INFUSED EXTRA VIRGIN OLIVE OIL

DESSERT

CUSTOM WEDDING CAKE
VIENNESE DISPLAY
COFFEE & TEA