



## SKY

### COCKTAIL HOUR

HOST'S SELECTION OF 12 PASSED HORS D'OEUVRES  
PREMIUM PASTA STATION  
PREMIUM SUSHI & SASHIMI STATION  
RAW BAR

### FIRST COURSE - HOST'S CHOICE OF ONE

OVEN ROASTED QUAIL STUFFED WITH TRUFFLED RISOTTO & CHAMPAGNE GRAPES (SEASONAL)  
STEAMED SPINACH & STIR FRIED OYSTER MUSHROOMS WITH GARLIC & PAN JUICES

GRILLED LOCAL OYSTERS WITH CHIVE BEURRE BLANC & AMERICAN CAVIAR

BEEF, BISON, VENISON OR OSTRICH CARPACCIO

GARLIC CROUSTINI, SHAVED PARMESAN, CRISP CAPERS & TUSCAN BASIL OIL

NAPOLEON OF SMOKED SALMON MOUSSE & ASPARAGUS WITH CRISP PHYLLO PASTRY & POMMERY MUSTARD DRESSING

PAN SEARED HUDSON VALLEY FOIE GRAS WITH SAUTERNES SAUCE, GRILLED FENNEL & QUINCE CHUTNEY

CRISP MARYLAND JUMBO LUMP CRAB CAKE WITH ORGANIC CARROT & POMMERY MUSTARD PUREE

LOCAL ORGANIC TATSOI WITH GINGER SCALLION SOY SAUCE & CRISP RICE NOODLES

WARM LOBSTER & ORGANIC VEGETABLE SUMMER ROLL WITH PLUM WINE SAUCE

### SECOND COURSE - HOST'S CHOICE OF ONE

LOCAL ORGANIC MESCLUN GREENS IS A CRISP GARLIC PARMESAN BASKET WITH PECAN CRUSTED GOAT CHEESE  
BABY ORGANIC BEETS, SUGAR PLUM TOMATOES & DIJON VINAIGRETTE

SMOKED SHELLFISH SALAD

SCALLOPS, MUSSELS, OYSTERS & SHRIMP WITH AMERICAN CAVIAR & CITRUS VINAIGRETTE

SLICED TOMATOES, RED ONION & LOCAL ORGANIC MESCLUN GREENS

WARM MONTAUK LOBSTER SALAD WITH TUSCAN BASIL VINAIGRETTE

ORGANIC GRILLED VEGETABLES & LOCAL ORGANIC MESCLUN GREENS

### INTERMEZZO

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

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

CHARBROILED PENNSYLVANIA FREE RANGE BISON RIB EYE STEAK WITH GRILLED VIDALIA ONIONS & BBQ GLAZE  
ORGANIC GRILLED VEGETABLES & ROAST GARLIC WHIPPED POTATOES

GRILLED SASHIMI TUNA WITH SOY WASABI VINAIGRETTE

ORGANIC BABY BOC CHOY, SHIITAKE MUSHROOMS & SOBA NOODLES STEAMED WITH GINGER & SESAME OIL

PAN ROASTED POUSSIN WITH SAUTERNES SAUCE & FRESH THYME

STEAMED ORGANIC GREENS, SAUTÉED ORGANIC VEGETABLE MEDLEY & BROWN RICE BLACK BARLEY PILAF

FILET MIGNON & HUDSON VALLEY FOIE GRAS ROASTED IN PUFFED PASTRY  
MADEIRA WINE SAUCE WITH FRESH IMPORTED PERIGOURD BLACK TRUFFLES  
ORGANIC GRILLED VEGETABLES & GRATIN DAUPHINES

LOBSTER ANY STYLE: STEAMED, BROILED, GRILLED OR BAKED & STUFFED  
*ACCOMPANIMENTS TO BE DETERMINED WITH PREPARATION OF LOBSTER*

SURF & TURF

ONE POUND MONTAUK LOBSTER (STEAMED OR GRILLED) SERVED OUT OF THE SHELL  
CHARBROILED FILET MIGNON WITH MADEIRA WINE SAUCE

PAN ROASTED GARLIC CRUSTED CERTIFIED ANGUS RIB SLICED & FRENCH SERVED TO THE TABLE  
OVEN DRIED TOMATO WITH ROAST GARLIC WHIPPED POTATO & BROCCOLI RABE

### DESSERT

CUSTOM WEDDING CAKE

VIENNESE DISPLAY WITH CHOCOLATE FOUNTAIN

COGNAC & CORDIAL TABLE

COFFEE & TEA

203 BRIDGEHAMPTON SAG HARBOR TPKE., BRIDGEHAMPTON, NY 11932 (631) 537-4703