



# NOSH & NIBBLES

RAW BAR

FARMHOUSE CHEESE & ANTIPASTA

SEASONAL FRUITS

ARTISNAL BREAD BASKET

POACHED SHRIMP COCKTAIL, LOCAL OYSTERS, HORSERADISH COCKTAIL SAUCE, CHAMPAGNE MINGONETTE, LEMON

ARTSIAN CHEESE, CURED MEATS, PICKLED VEGETABLES, MARINATED OLIVES, CORNICHONS, DIJON MUSTARD, MARCONA ALMONDS, HONEY, ASSORTED CRACKERS & CROSTINI

SLICED MELONS, PINEAPPLE, FRESH BERRIES, MISSION FIGS, DRIED APRICOTS

ROSEMARY FOCACCIA, CRANBERRY PULL APART ROLLS, SWEET BUTTER

# SOUPS & SALADS

CARROT & SWEET POTATO BISQUE

NEW ENGLAND CLAM CHOWDER

BEET SALAD

KALE CASEAR

GINGER, COCONUT MILK, VADOUVAN MASALA, MAPLE CREMA

SMOKED BACON, POTATO, LOCAL CLAMS, SWEET CREAM

BABY BEETS, SHAVED FENNEL, RADISH, MARCONA ALMONDS, GOAT CHEESE,

CITRUS CHAMPAGNE VINAIGRETTE

HEARTS OF ROMAINE, SHAVED PARMESAN, CORNBREAD CROUTON, ROASTED GARLIC PARMESAN DRESSING

# CHEF CARVING STATION

HERITAGE BERKSHIRE HAM

MARINATED LEG OF LAMB

MAPLE BOUBON GLAZE, ORANGE & HERBS

CILANTRO, PARSLEY, BASIL, MINT, GARLIC, CUMIN, PAN JUS

#### SPRING HARVEST

LUMP CRAB STUFFED SOLE

ROASTED MARBLE POTATOES

WILD MUSHROOM & TRUFFLE RAVIOLI

GLAZED BABY RAINBOW CARROTS

HARVEST GREENS

GARLIC, SPINACH, BEURRE BLANC

ROSEMARY, THYME, SEA SALT

ARTICHOKES, LEEKS, LEMON, PARMESAN TRUFFLE CREAM

HONEY BUTTER, BROWN SUGAR

SUGAR SNAP PEAS, HARICOT VERT, ASPARAGUS, MINT

### **DESSERTS**

CARROT CAKE

KEY LIME TART

CREME BRULEE CHEESECAKE

FLOURLESS CHOCOLATE TORTE

WHIPPED CREAM CHEESE, CANDIED WALNUTS, GOLDEN RAISINS

GRAHAM CRACKER CRUST, MERINGUE, TOASTED COCONUT

STRAWBERRY RHUBARB COMPOTE

CHANTILLY CREAM, HAZELNUT PRALINE

\$105 FOR ADULTS, \$50 FOR KIDS

**EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM** 

LITTLE GEM RESORTS NANTUCKET + MARTHA'S VINEYARD + ST. JOHN, USVI