



NOSH & NIBBLES

RAW BAR

FARMHOUSE CHEESE & ANTIPASTI

SEASONAL FRUITS ARTISANAL BREAD BASKET POACHED SHRIMP COCKTAIL, LOCAL OYSTERS, HORSERADISH COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE, LEMON

ARTISAN CHEESE 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

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

GINGER, COCONUT MILK, VADOUVAN MASALA, MAPLE CREMA

HEARTS OF ROMAINE, SHAVED PARMESAN, CORNBREAD CROUTON,

SMOKED BACON, POTATO, LOCAL CLAMS, SWEET CREAM

CITRUS CHAMPAGNE VINAIGRETTE

ROASTED GARLIC PARMESAN DRESSING

SOUPS & SALADS

CARROT & SWEET POTATO BISQUE NEW ENGLAND CLAM CHOWDER BEET SALAD

KALE CAESAR

CHEF CARVING STATION

HERITAGE BERKSHIRE HAM	MAPLE BOURBON GLAZE, ORANGE & HERBS
MARINATED LEG OF LAMB	CILANTRO, PARSLEY, BASIL, MINT, GARLIC, CUMIN, PAN JUS

SPRING HARVEST

LUMP CRAB STUFFED SOLE	GARLIC, SPINACH, BEURRE BLANC
ROASTED MARBLE POTATOES	ROSEMARY, THYME, SEA SALT
WILD MUSHROOM & TRUFFLE RAVIOLI	ARTICHOKES, LEEKS, LEMON, PARMESAN TRUFFLE CREAM
GLAZED BABY RAINBOW CARROTS	HONEY BUTTER, BROWN SUGAR
HARVEST GREENS	SUGAR SNAP PEAS, HARICOT VERT, ASPARAGUS, MINT

DESSERTS

CARROT CAKE KEY LIME TART CREME BRULEE CHEESECAKE FLOURLESS CHOCOLATE TORTE

\$130 FOR ADULTS, \$50 FOR KIDS EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM WHIPPED CREAM CHEESE, CANDIED WALNUTS, GOLDEN RAISINS GRAHAM CRACKER CRUST, MERINGUE, TOASTED COCONUT STRAWBERRY RHUBARB COMPOTE CHANTILLY CREAM, HAZELNUT PRALINE

LITTLE GEM RESORTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. We invite our guests to share any allergies, dietary restriction's & ingredient preferences with us so that we can tailor the menu to each individual order.