



## Passed Hors d'oeuvres

### Cold Selections

Hudson valley foie gras with golden raisin mostarda and brioche

House smoked salmon with creme fraiche, roe, and dill

Fingerling potato chips with duck liver mouse and BBQ spice

Chilled shrimp with lemon-seaweed aioli

Maine mussels with smoked paprika pepper relish

Roasted baby artichokes with Gruyere brulee

Island Creek oyster with American paddlefish caviar and mignonette (+3/guest)

American Caviar with creme fraiche on a buckwheat blini (+3/guest)

Iberico ham bread sticks with black pepper

Chilled snap peas with cod rilette and pickled peppers

or

Chilled snap peas with goat cheese, fines herbs, and garlic chips

## Hot Selections

Seared Hudson Valley foie gras with pickled rhubarb, thyme on fruit and nut toast (+2/guest)

Savory brioche 'munchkins'

Stone ground cornmeal fried oyster with remoulade and kimchi

Smoked gouda éclairs

Steamed shrimp gyoza with orange, ginger, and sambal-soy

Lamb tenderloin with fermented black garlic and rosemary

Warm oolong tea with honey roasted duck breast

Grilled Point Judith squid with chorizo

Sirloin brochettes with charred spring onion and tarragon-mustard aioli

Warm brie with toasted walnuts and brown sugar on baguette

Wild mushroom quiche with fontina cheese

## Stationary Displays

Apple Street Farm Harvest Display  
*with seasonal accompaniments*

### Display of local New England Cheeses

Goat's milk  
Sheep's milk  
Cow's milk

*with traditional accompaniments of honey, candied walnuts, dehydrated apricots*

### New England Raw Seafood Bar

Skips Island Creek oysters  
Moon Shoal oyster  
Scallops ceviche  
Shrimp  
Clams

*with seasonal accompaniments*

### Caviar Bar

American Paddlefish  
Siberian Caviar  
White Sturgeon  
German Osetra

*with seasonal accompaniments*

### Charuacterie Display

Pate  
Sliced meats  
Terrines  
Roasted vegetables

*with seasonal accompaniments*

### **Dessert Displays**

Chocolate decadence cakes

Greek yogurt panna cotta

Cherry lemon scones

Honey madeleines with lemon curd

Blood orange passionfruit mousse cakes (+\$2)

*Options are subject to change, based on season*