

L'ESPALIER

Private Events Four Course Sample Menu

Items are subject to change based on the freshest ingredients available to our kitchen

First Course

Butter poached Casco Bay lobster with Apple Street Farm lettuces, roasted New Jersey asparagus and orange

Warm Wellfleet oysters with smoked bone marrow, faux gnocchi, samphire and vermouth

Seared Georges Bank scallops and Maine mussels with West Coast morels, charred ramp flan and seaweed broth*

Apple Street Farm lettuces with baked hummus, parsley juice, cucumber and oil cured olives

Roasted Hudson Valley foie gras with muscat macerated strawberries,
Sicilian pistachio and beets cooked in the embers of Apple Street Farm (add 10)

Slow cooked Gulf shrimp with pork jowl, English pea bisque and coral powder

East Coast fluke sashimi with Apple Street Farm radish, key lime, geranium-citrus ice and garlic-pinenut "granola"

Main Course

Guinea hen; slow poached and roasted with Spring dug parsnip, and pear purée; West Coast Morels with foie gras

Ashed Maine beef tenderloin with braised short ribs, confit potatoes, bone marrow,
cèpes and chanterelles: fermented black garlic

Grilled Maine lobster with Cape Cod clams, roasted carrots, blue spruce shoots and tomalley vinaigrette (add 20)*

Hot smoked King salmon with Boston baked beans, Appalachian ramps, tomato jam and cornbread

Tasting of Vermont rabbit, herbed cannelloni with mousseline, French white asparagus,
sherry braised shallots and Chartreuse

East Coast halibut with English peas, oyster-spinach emulsion and compressed fennel; walnut oil and plankton fumet

Assiette of Spring rack of lamb with garlic sausage and sweetbreads, fava-mint purée, Appalachian ramps and harissa (add20)

Grand Fromage

Determined by our Fromager the day of your event based on the freshest cheeses available

Grand Dessert

Features of trio of a chocolate, cream, and fruit based dessert for each guest

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Private Events Six Course Sample Menu

Optional six course wine pairings - (wines listed are only samples of what might be offered)

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2006 WESTPORT RIVERS, "CUVÉE L'ESPALIER", WESTPORT, MASSACHUSETTS

Butter poached Casco Bay lobster with Apple Street Farm lettuces, roasted New Jersey asparagus and orange

2011 BERA, BRACHETTO, PIEDMONT, ITALY

Foie gras "torchon" with black cherry veil, smoked chocolate
and almond trail mix, pickled Bing cherries and wild liquorice

2010 PONT DE CHEVALIER, SAUVIGNON BLANC, KNIGHTS VALLEY, CALIFORNIA

East Coast halibut with English peas, oyster-spinach emulsion
and compressed fennel; walnut oil and plankton fumet

2010 AMADIEU, "ROMANE MACHOTTE", GIGONDAS, RHÔNE

Assiette of Spring rack of lamb with garlic sausage and sweetbreads,
fava-mint purée, Appalachian ramps and harissa

EL MAESTRO SIERRA, PEDRO XIMENEZ, JEREZ, SPAIN

Grand Fromage

2010 DOMAINE DE LA BERGERIE "LES CLOS DE LA GIRDARDIERE", COTEAUX DU LAYON RABLAY, LOIRE

Apple Street Farm "Bee Garden": Sunflower-honey sponge cake
with pansies, apricot and honey frozen yogurt

L'ESPALIER

Private Events Twelve Course Sample Menu

Optional 12 course wine pairings - (wines listed are only samples of what might be offered)

Items are subject to change based on the freshest ingredients available to our kitchen

LAHERTE FRERES, "TRADITION", BRUT, CHAMPAGNE
Apple Street Farm egg and Siberian Sturgeon caviar

2011 AMEZTIO, TXAKOLIO, GETARIAKIO TXAKOLINA
Japanese hamachi cru with fresh juniper pureé, geranium-lemon granite, miner's lettuce,
pine nut and garlic "granola"

2010 PONT DE CHEVALIER, SAUVIGNON BLANC, KNIGHTS VALLEY, CALIFORNIA
Langoustine a la plancha with braised Berkshire pork jowl, English pea bisque and coral powder

2009 CHATEAU DES RONTETS, "CLOS VARAMBON", POUILLY-FUISSE, BURGUNDY
Butter poached Casco Bay lobster with Apple Street Farm lettuces, citrus curd, asparagus, and mousseline

2003 CHATEAU SUDUIRAUT, PREMIER CRU, SAUTERNES
Foie gras "torchon" with a black truffle veil, black walnut powder, crispy caramelized onions and
kumquat-Sauternes reduction

*Ginger "snow" with Apple Street Farm Maple Syrup,
April almonds, white grape gelée*

2011 MUGA, ROSADO, RIOJA
Lubina with English peas, oyster and spinach emulsion and compressed fennel; walnut oil and plankton fumet

2008 RIECINE, CHIANTI CLASSICO
Apple Street Farm pigeon; slow poached and roasted with Spring-dug parsnip and pear,
West Coast morels with foie gras

2010 SEIGNEURS D'AIGUILHE, COTES DE CASTILLON, BORDEAUX
Assiette of Spring rack of lamb with garlic sausage and sweetbreads, fava-mint purée, charred Vidalia onion and
harissa

2010 VILLA PONCIAGO, "CUVEE LES HAUTS DU PY", FLEURIE, BEAUJOLAIS
Grand Fromage

2011 CHÂTEAU TIRECUL LA GRADIÈRE, "LES PINS", MONBAZILLAC
Grand Dessert Tasting