

STATE STREET

PROVISIONS

FIRST COURSE

Green Leaf

Mesclun, Poached Figs, Candied Pecans,
Great Hill Blue, Molasses-Mustard Vinaigrette

House Caesar

Romaine, Black Kale, Radicchio,
Spicy Anchovy Croutons

MAIN COURSE

Roasted Chicken

Root Vegetables, Lemon-Thyme Pan Sauce,
Jersey Cream Whipped Potato

Maine Family Farms Grilled Flat Iron Steak

Rosemary-Roasted Potatoes, Grilled Asparagus

Pan-Seared Atlantic Salmon

Roasted Cauliflower, Preserved Lemon, Crispy Capers

DESSERT

Flourless Chocolate Cake

Raspberry Mousse, Rosemary-Lemon Cookie

Hazelnut-Cherry Cake

Cherry-Citrus Sauce, Vanilla-Chantilly Cream

Executive Chef Tom Borgia