

STATE STREET

# PROVISIONS

## FIRST COURSE

### **Green Leaf**

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

### **Maplebrook Farm Burrata**

Fresh Fig Caponata, Black Garlic, Crostini

### **Lobster Bisque**

Tarragon Puff Pastry

## MAIN COURSE

### **Roasted Chicken**

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

### **Grilled Heritage Pork Chop**

Creamy Grits & Braised Black Kale

### **Grilled Brandt Ribeye**

Smoked Onion Rings, Sauteed Swiss Chard

### **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*