

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

### Slow Roasted Half Chicken

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

### Maine Family Farms Grilled Flat Iron Steak

Rosemary-Roasted Potatoes, Brussels Sprouts

### Pan-Seared Atlantic Salmon

Roasted Cauliflower, Preserved Lemon, Crispy Capers

## DESSERT

### Dark Chocolate Hazelnut Pie

Whipped Jersey Cream, Hazelnut Tuile

### Pineapple Upside-Down Cake

Salted Caramel Sauce

Executive Chef Tom Borgia