

STATE STREET

# PROVISIONS

## FIRST COURSE

### **Green Leaf**

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

### **Tuna Tartare**

Pear Ginger Tea, Crispy Wontons

### **Lobster Bisque**

Tarragon Puff Pastry

## MAIN COURSE

### **Roasted Chicken**

Roasted 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

### **Dark Chocolate Hazelnut Pie**

Whipped Jersey Cream, Hazelnut Tuile

### **Pineapple Upside-Down Cake**

Salted Caramel Sauce

**Executive Chef Tom Borgia**