

STATE STREET

# PROVISIONS

## FIRST COURSE

### Green Leaf

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

### Tuna Tartare

Watermelon Gazpacho, Spicy Aioli, 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

**\$59 per person**

*Subject to Seasonal Changes*