

STATE STREET

PROVISIONS

FIRST COURSE

Mushroom & Leek Tart

Goat Cheese, Truffle Vinaigrette

Santadi, Vermentino, Sardina, Italy \$11

Grilled Linguiça

Creamed Kale, Rosemary Balsamic

Domaine Laroque, Cabernet Franc, France \$10

MAIN COURSE

Sautéed Striped Bass

Marinated Roasted Peppers, Beluga Lentils, Swiss Chard

Joseph Drouhin, Chardonnay, France \$12

Seared Scallops & Pork Belly

Sweet Corn Puree, Pickled Shallot, Watermelon Radish

Soter Vineyards, Pinot Noir, Oregon \$13

DESSERT

Peach & Blueberry Tart

Brown Butter Ice Cream

Taylor Fladgate 10 year Tawny Port \$12

Spiced Watermelon Popsicle

Honey Yogurt

"Il Rosa" Sparkling Rosé, Pinot Noir, Italy \$11

\$38 per person

