

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

Quinoa Fritter

Ginger-Squash Puree, Roasted Carrots & Brussels Sprouts,
Harissa Aioli, Radish Salad

DESSERT

Dark Chocolate Hazelnut Pie

Whipped Jersey Cream, Hazelnut Tuile

Pineapple Upside-Down Cake

Salted Caramel Sauce

\$59 per person

Subject to Seasonal Changes