

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

### **Roasted Chicken**

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

### **Maine Family Farms Grilled Flat Iron Steak**

Rosemary-Roasted Potatoes, Roasted Brussels Sprouts

### **Pan-Seared Atlantic Salmon**

Mussels, Toasted Israeli Couscous, Poblano Cream,  
Roasted Root Vegetables, Smoked Red Onion

## DESSERT

### **Chocolate Date Almond Cake**

Chocolate-Cognac Mousse

### **Hazelnut-Cherry Financier**

Cherry-Citrus Sauce, Vanilla-Chantilly Cream

*\$49 per person*

*Executive Chef Tom Borgia*