

STATE STREET

PROVISIONS

FIRST COURSE

Green Leaf

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

Maplebrook Farm Burrata

Fresh Fig Caponata, Black Garlic, Crostini

Lobster Bisque

Tarragon Puff Pastry

MAIN COURSE

Roasted Chicken

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

Roasted Porchetta

Ginger Squash Puree, Braised Black Kale

Grilled Brandt Ribeye

Smoked Onion Rings, 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

\$59 per person

Executive Chef Tom Borgia