

STATE STREET

PROVISIONS

FIRST COURSE

New England Clam Chowder

House-Made Oyster Cracker

Lobster Bisque

Tarragon Puff Pastry

Green Leaf Salad

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

House Caesar Salad

Romaine, Black Kale, Radicchio,
Spicy Anchovy Croutons

MAIN COURSE

Beef Tenderloin Tips

Roasted Potatoes, Shishito Peppers,
Cioppolini Onions, Green Beans

Fish and Chips

Lemon-Caper Tartar Sauce, Black Kale & Brussels Slaw

Grilled Atlantic Salmon

Citrus-Fennel Salad, Candied Almonds

Quinoa Fritter Sandwich

Cauliflower Kimchi, Harissa Aioli

DESSERT

Dark Chocolate Hazelnut Pie

Whipped Jersey Cream, Hazelnut Tuile

Sorbet Trio

Seasonal Flavors

\$40 per person

Subject to Seasonal Changes