

STATE STREET

PROVISIONS

FIRST COURSE

Lobster Bisque

lobster, crème fraîche, puff pastry

Steak Tartare

*egg yolk jam, white anchovy, capers,
gaufrette chips (gf/df)*

Little Leaf Greens Salad

sunflower seeds, feta, radish, green goddess (gf)

MAIN COURSE

Seared Scallops

*risotto, cauliflower, double smoked bacon,
caper-raisin brown butter sauce*

Green Circle Half Chicken

*crispy polenta, roasted corn, kale,
spring onions, caramelized lemon jus (gf)*

Faroe Island Salmon

*teriyaki glaze, bok choy, shishito peppers,
snow peas, golden raisins, couscous (df)*

16 oz Dry Aged Ribeye

*roasted fingerling potatoes, broccolini,
black garlic butter (gf)*

Mushroom Ravioli

cream sauce, black truffle, celery root purée

DESSERT

Chocolate Coconut Torte

crème anglaise, cherry

Chevre Cheesecake

seasonal compote

\$69 per person

menu may change seasonally