

COCKTAIL HOUR

STATIONARY

Cheese + Charcuterie Harvest Table
local + imported cheeses, cured meats, fresh + dried fruits, house pickled items,
tiny veggies, hummus + preserves, fire grilled bread, other accompaniments

Raw Bar

east coast oysters, hand-shucked, served alone or paired with:
cape cod clams, poached shrimp, lobster tails, ceviche
signature mignonettes
smoked tomato cocktail sauce

Yakitori

hudson duck breast, red grape + scallion
lobster tail, miso butter
bay scallop + baby leek, lemon + mint vin.
chicken thigh or flank steak, mezcal + blood orange
lamb lollipop, ras el hanout + mint pesto
king oyster mushroom, ginger marinade + kimchi aioli

PASSED

VEG

zucchini + greens fritter, harissa aioli + micro chive
sweet potato latke, dill crema + crispy shallot
fire roasted shishito, black garlic + aged cheddar, hot honey
cornmeal crusted artichoke heart, sumac + lemon aioli
firebread + shaved asparagus, ricotta + pea puree, fermented radish
whipped lemon chevre + grilled fiddlehead, sourdough, toasted garlic + micro mustard
pickled beet tostada, whipped avocado + feta, sunflower seed, chili oil + micro cilantro
firebread + marinated tomato, lemon chevre, basil + onion sprout
smoked cauliflower in endive, coconut + hoisin, pickled shallot + thai basil
crispy mushroom steamed bun, kimchi aioli, pickled veg + charred scallion

SEA

smoked trout tostada, chipotle crema, avocado + pickled radish
seared ahi tuna in sesame cone, wasabi + soy, nori, micro cilantro
ahi tuna + sweet corn, spicy aioli, toasted garlic, sunflower sprout + plantain chip
salmon belly steamed bun, hoisin aioli, pickled veg, fried peanut
cured salmon + sweet potato pancake, black pepper crème + onion sprout
smoked corn + crab hush puppy, pickled scape remoulade
grilled scallop on half shell, beurre blanc + pickled shallot
charred shrimp in endive, hoisin + coconut, basil, pickled radish, peanut
open faced salmon slider, harissa aioli, pickled green tomato, radish blossom

LAND

firebread BLT, duck prosciutto, pickled tomato, cajun aioli
seared lamb slider, turmeric aioli, black vinegar shaved fennel, maple dressed greens
prosciutto wrapped shishito, scape + mascarpone, hot honey
pork belly steamed bun | pickled veg, hoisin aioli + charred onion
hudson duck steamed bun | shaved carrot, fermented radish, pomegranate + hoisin
smoked chicken steamed bun | native chicken terrine, hoisin, pickled veg + scallion
fried chicken slider + cornbread waffle, pickled apple, VT syrup, kimchi aioli
charred flank on sourdough, whipped jasper hill blue, pickled shallot + micro mustard
short rib tostada, caramelized onion, smoked chevre + salsa verde
mini beef empanada | braised hangar steak, smoked feta + mustard greens, cumin aioli
chicken thigh tostada, tajin crema, smoked sweet corn + pickled avocado
pulled beef potsticker, braised seasonal veg, harissa + mint crema, chili oil