



# -PLATED DINNER MENU-

## **-SALADS-**

### **Mixed Green**

*Mixed greens, heirloom tomatoes, cucumber, red onion, feta cheese,  
Balsamic vinaigrette*

### **Caesar**

*Romaine lettuce, croutons, grape tomato, shaved parmesan, Caesar dressing*

### **Roasted Beet**

*Arugula, red and golden beets, candied walnuts, goat cheese,  
Lemon vinaigrette*

### **Chianti Poached Pear**

*Mixed greens, pears poached in Chianti wine, candied walnuts, bleu cheese,  
White balsamic vinaigrette*

### **Mediterranean**

*Romaine lettuce, tomato, red onion, pine nuts, olives, feta cheese, Greek dressing*

### **Pomegranate Citrus**

*Arugula, shaved fennel, red onion, pomegranate, orange segments,  
Orange juice vinaigrette*

### **Strawberry Spinach**

*Baby spinach, strawberries, candied pecans, poppy seed dressing*

### **Fig and Arugula**

*Arugula, figs, pistachio, goat cheese, prosciutto, balsamic vinaigrette*

## **-SOUPS-**

### **White Clam Chowder**

*Classic New England white chowder with local clams, bacon, and potatoes*

### **Red Clam Chowder**

*Manhattan chowder with a tomato base, local clams, and potatoes*

### **Roasted Garlic & Asparagus**

*Asparagus and roasted garlic with touch of cream*

### **Tomato, Fennel, & Crab**

*Tomatoes, roasted fennel, garlic, and lump crab served with crostini*

### **Cream of Watercress**

*Watercress, potatoes, leeks, and garlic finished with cream*

### **Cream of Mushroom**

*Mushrooms, thyme, and shallots finished with cream and shaved truffle*

### **Farmers Vegetable**

*Vegetable broth, potatoes, green beans, zucchini, peas, and tomatoes*

### **French Onion**

*Vidalia onions, beef broth, crostini, and melted gruyere cheese*

### **Tuscan White Bean**

*Cannellini beans, kale, garlic, rosemary, and sausage*

## **-PLATED HORS D' OEUVRES-**

*(For Passed or Stationary Hors d'oeuvres see Hors d'oeuvres menu)*

### **-From the Farm-**

#### **Caprese**

*Fresh Mozzarella, sliced heirloom tomato, basil, balsamic glaze*

#### **Grilled Watermelon**

*Grilled watermelon, feta cheese, mint, basil, and local honey*

#### **Arancini**

*Deep fried risotto balls stuffed with mozzarella and served with house made marinara sauce*

#### **Fried Goat Cheese**

*Fried goat cheese, fig jam, and local honey with microgreens*

### **-From the Sea-**

#### **Ahi Tuna**

*Seared Ahi tuna, pickled ginger, wasabi crème, soy glaze and cucumber*

#### **Crab Salad**

*Lump crab, cilantro, avocado, corn, tomatoes, and lime served on corn tortilla*

### **Smoked Salmon Terrine**

*Salmon mousse wrapped in smoked salmon and served with cucumber salad,  
horseradish crème, and house made crackers*

### **Crab Cakes**

*Lump crab cakes pan fried and served with a duo of siracha and lemon aioli's*

### **Mussels**

*Mussels steamed in white wine, butter, and garlic  
Served with grilled bread*

### **-From the Land-**

### **Beef Carpaccio**

*Thin sliced filet, extra virgin olive oil, fresh cracked pepper, lemon*

### **Prosciutto Wrapped Fig**

*Fresh fig and arugula wrapped with prosciutto and topped with balsamic glaze*

### **Orange Glazed Duck**

*Sliced duck breast seared and glazed in orange  
Served on fried wonton*

### **Filet with Horseradish**

*Sliced filet served medium topped with horseradish crème  
Served on crostini*

## **-MAIN COURSE-**

### **-Pasta-**

#### **Ribbons with Short Rib**

*Ribbon pasta in a light cream sauce topped with braised short rib and  
Finished with fresh cracked black pepper*

#### **Bolognese**

*Pappardelle pasta, beef, pork, San Marzano tomatoes, parmesan,  
Finished with a touch of cream*

#### **Fettuccini Alfredo with Lobster**

*Fettuccini pasta, Alfredo sauce, butter poached lobster, and chives  
(Can be served without lobster)*

#### **Gardeners Pasta**

*Whole wheat spaghetti, zucchini, summer squash, grape tomato, radish,  
Olive oil and parmesan*

#### **Puttanesca**

*Spaghetti, San Marzano tomatoes, olives, capers, and garlic*

#### **Seafood Arribbiata**

*Linguini, scallops, shrimp, clams, mussels, garlic, basil, tomatoes, and olive oil*

#### **Tomato Basil**

*Spaghetti, San Marzano tomatoes, basil, crushed red pepper, olive oil, parmesan  
(Can be served with house made meatballs or sausage)*

## **-From the Farm-**

### **Garden Risotto**

*Risotto with sugar snap peas, carrots, green beans, mushrooms, and parmesan*

### **“Chicken Fried” Cauliflower**

*“Chicken fried” cauliflower served with roasted local potatoes and seasonal*

***Four Town Farm** greens, topped with house made country style gravy*

### **Roasted Beet Quinoa\***

*Tri color quinoa, roasted beets, sunflower seeds, kale, and butternut squash*

### **Soba Noodle with Vegetables\***

*Soba noodles, baby bok choy, carrots, edamame, and soy*

### **Toasted Gnocchi with Mushrooms**

*Gnocchi sautéed with garlic, mushrooms, basil, white wine and parmesan,*

*In a light cream sauce*

### **Chickpea and Tomato Curry\***

*Curried chickpeas and Baby potatoes with coconut milk, basil, garlic, and sweet*

*cherry tomatoes. Served with basmati rice, naan bread and lime wedges*

### **Thai Vegetable Curry\***

*Red Thai curry with bell peppers, bamboo shoots, carrots, ginger, and baby kale*

*Served with coconut rice*

**\*Plant Based/Vegan**

## **-From the Land-**

### **Caprese Chicken**

*Grilled chicken breast, sliced heirloom tomato, fresh mozzarella, and basil*

*Served with Orzo pasta, topped with house made basil and balsamic glaze*

### **Rosemary Chicken**

*Roasted chicken breast with rosemary and garlic, Served with parmesan risotto,  
gourmet baby carrots, and white wine gravy*

### **Coq Au Vin**

*Stewed chicken with red wine, pearl onions, mushrooms, and herbs,*

*Served with roasted fingerling potatoes*

### **Grilled Pork Chop**

*Bone in pork chop seasoned with rosemary and topped with apple chutney,*

*Served with Swiss chard and roasted fingerling potatoes*

### **NY Strip**

*Grilled NY strip steak topped with sautéed mushrooms,*

*Served with baby redskin mashed potatoes, and haricot verts*

### **Filet Mignon**

*Beef tenderloin, roasted fingerling potatoes, asparagus, and red wine demi-glace*

### **Porcini Lamb Rib Chops**

*Grilled lamb ribs seasoned with dried porcini mushroom and rosemary, Served  
with wild mushroom risotto, roasted rainbow carrots, and mushroom demi-glace*



**-From the Sea-**

**Filet of Sole Stuffed with Crab**

*Filet of sole, crab and Ritz cracker stuffing, topped with dill cream sauce,  
Served with wild rice pilaf and zucchini*

**Prosciutto Wrapped Cod**

*Prosciutto wrapped cod loin, served with baby red potatoes and spinach,  
Topped with lemon beurre-blanc sauce*

**Swordfish**

*Grilled swordfish served with vegetable risotto, topped with dill beurre-blanc sauce*

**Honey Balsamic Salmon**

*Salmon filet glazed in honey and balsamic, Served with roasted red and golden  
beets and farro grain*

**Soy Ginger Salmon**

*Soy ginger salmon, Served with baby bok choy and quinoa,  
Topped with soy glaze and black and white sesame seeds*

**Scallops w/ Sweet Citrus Glaze**

*Scallops seasoned with rosemary and sweet citrus glaze, served with Israeli  
couscous, sweet corn, grape tomato, edamame, and bacon, in a light cream sauce*

**-Surf & Turf-**

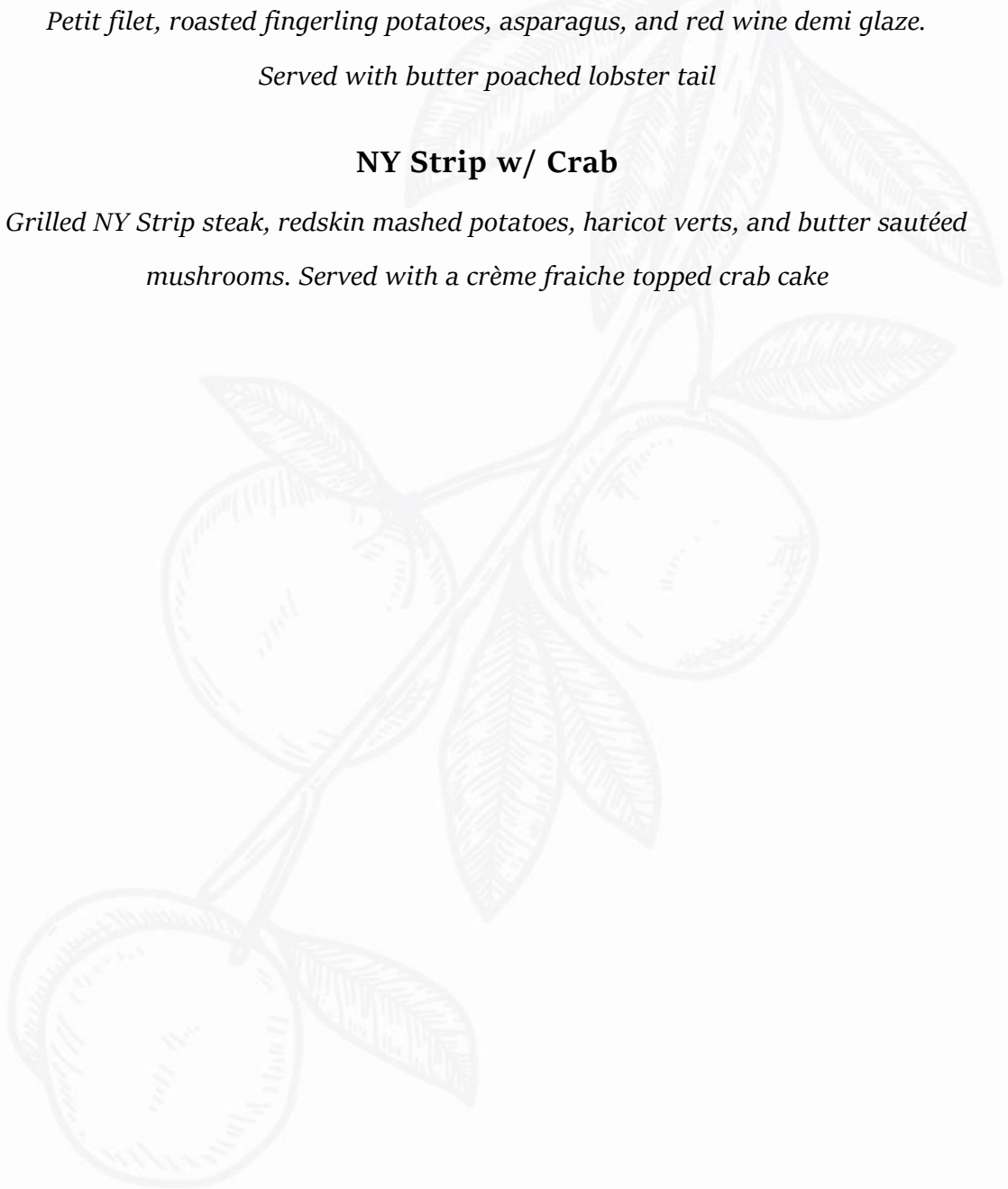
**Petit Filet w/ Butter Poached Lobster**

*Petit filet, roasted fingerling potatoes, asparagus, and red wine demi glaze.*

*Served with butter poached lobster tail*

**NY Strip w/ Crab**

*Grilled NY Strip steak, redskin mashed potatoes, haricot verts, and butter sautéed mushrooms. Served with a crème fraîche topped crab cake*



## **-DESSERT-**

### **Tiramisu**

*Classic Italian Dessert with espresso, mascarpone cream, and shaved chocolate*

### **Mixed Berry Pavlova**

*A light and crisp meringue shell filled with Chantilly whipped cream and  
Mixed berries, topped with strawberry coulis*

### **Chocolate Mousse**

*Chocolate mousse served in a brandy snap basket,  
Served with mixed berry coulis or a coffee crème anglaise*

### **Cheesecake**

*Classic cheesecake served with fresh strawberries, and whipped cream,  
Topped with mixed berry coulis*