SAMPLE BRUNCH MENU

FIRST COURSE
select one:

YOGURT PARFAIT
Greek yogurt, house-made granola, seasonal fresh fruit

SEASONAL SOUP

BABY GREENS SALAD
Tomato, goat cheese, balsamic vinaigrette

ENTREE
select three:

CHALLAH FRENCH TOAST
Applewood smoked bacon, Waterman home fries

RICOTTA AND PROSCIUTTO TOAST
Fig jam, mixed greens, balsamic vinaigrette

SPINACH, MUSHROOM & GOAT CHEESE FRITTATA
Mixed greens

GRILLED CHICKEN BREAST
Mediterranean cous cous, brava sauce

ATLANTIC SALMON
Cucumber tomato salad, tzatziki

MUSHROOM RISOTTO
Parmesan cheese, EVOO

GRILLED SIRLOIN
Fingerling potato, spinach, red wine jus

DESSERT
select two:

CREME BRULEE
Vanilla custard, burnt sugar crust

CHOCOLATE MOUSSE
Whipped cream, crisp chocolate pearls

LEMON POUND CAKE
Plum preserve & mango sorbet

additional menus & pricing available upon request | menu offerings change seasonally
food & beverage minimums and site fees apply
SAMPLE DINNER MENU

FIRST COURSE
select two:

NEW ENGLAND CLAM CHOWDER
Oyster crackers, smoked bacon, parsley

SEASONAL SOUP

ARUGULA SALAD
Roasted beets, candied walnuts, crumbled blue cheese, balsamic vinaigrette

BABY GREENS SALAD
Tomato, goat cheese, balsamic vinaigrette

ENTREE
select three:

ROASTED STATLER CHICKEN BREAST
Fingerling potato, baby spinach, sherry & shallot vinaigrette

ATLANTIC SALMON
Toasted barley, haricot vert, lemon & coriander emulsion

MUSHROOM RISOTTO
Parmesan cheese, EVOO

GRILLED SWORDFISH
Black lentils, roasted endive, olive tapenade

GRILLED FILET MIGNON
Mashed potato, roasted asparagus, red wine jus

DESSERT
select two:

CREME BRULEE
Vanilla custard, burnt sugar crust

CHOCOLATE MOUSSE
Whipped cream, crisp chocolate pearls

LEMON POUND CAKE
Plum preserve & mango sorbet

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