

**New England Barn Dinner**

**passed hors d’oeuvres**

trio of crostini:

butternut squash with goat cheese + pomegranate;

eggplant, charred pepper + shaved pecorino;

roasted grape, cambozola + pistachio

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chilled shrimp + avocado toast with lemon + chile flake

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twice-baked mini potatoes with bacon, brie + chive

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mini waffles with cured salmon, charred orange-fennel relish + crème fraîche

**buffet dinner**

wedge salad with roasted cherry tomatoes, crispy prosciutto, pickled onion + “cucumber ranch”

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 “street corn” salad with roasted poblano chilies, fresh herbs, lemon aioli + crumbled cotija cheese

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roasted beet and apple salad with crunchy seed “granola” and mint labneh

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grilled lobster halves, with garlic parsley butter;

 shoestring potatoes, curry ketchup and bacon fat mayo

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NY strip steaks, seared mid-rare and sliced; salsa verde butter + sautéed local mushrooms

**"pie bar"**

espresso truffle tart with olive oil pistachios + whipped mascarpone;

fried apple hand pies with 5-spice sugar;

citrus curd pie with fresh berries and whipped cream;

butterscotch pie with marshmallow meringue and chocolate;

individual warm blueberry cobblers with honey lavender ice cream