

From the Chef's Table

In order to bring our guests the freshest dishes and in an effort to support our local businesses, our menus highlight ingredients purchased from local farmers and fishermen.

Featured Hors D'oeuvres

Chilled Mussel, Maui Onion Salsa

Seared Native Sea Scallop with Fava Bean Puree on a Potato Crisp

Local Oyster with Citrus Tobiko and Wasabi Melon Mignonette

Asparagus Risotto Cake with Basil Pesto

Falafel skewered with Feta and Mint, Tahini Emulsion

Lemon Crème Fraiche Panna Cotta, Caviar

French Radish Tartine with Sweet Butter and Fleur-de Sel

Featured Entrees

Blood Orange Poached Aquidneck Lobster Tail; Spring Pea Risotto Cake, Buttered Asparagus, Yuzu Beurre Blanc

Arcadian Herb Crusted Salmon; Simmons Farm Goat Cheese Custard, Tender Asparagus, Wild Berry Sauce

Mustard Crusted Filet Mignon paired with a Jonah Lump Crabcake, Tarragon Beurre Blanc Asparagus and Endive

Grilled Petite Filet; Tournedos of Yellowtail Stuffed with Lobster, Grilled Asparagus, Chive Mashed Potatoes, Cucumber Hollandaise

Sliced Medallions of Tenderloin Beef with Sauteed Garlic Shrimp Creamy Mushroom Risotto, Truffle Butter



BLACKSTONE CATERERS

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