

NEW ENGLAND BUFFET

January 25, 2025

SOUP

Clam Chowder

Oyster Stew

Yeast & Parker House Rolls

SALADS

Caesar Salad (GFO)

Blue Cheese & Bacon Wedge (GF)

Baby Dutch & Potato Salad (GF)

SMOKED & CURED

Smoked Fish Dip (GF)

Smoked Salmon (GF)

Dill Cured Salmon (GF)

FRUIT & CHEESE

Artisanal Domestic and Imported Cheese & Charcuterie

Seasonal Fruit Display, Assorted Berries, Local Exotic

Assorted Chutneys, Dried Fruit, Bread Crisps

RAW BAR

Stone Crab Claws (GF)

Snow Crab Legs (GF)

Shrimp Cocktail (GF)

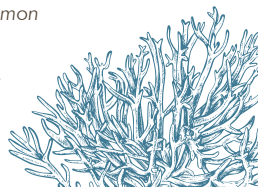
Key Lime Mustard, Cocktail Sauce, Lemon

Oyster Station (GF)

Oysters on the Half Shell With Cocktail, Mignonette, Lemon

Sushi (GF)

selection of sushi featuring fish from the North East



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PRIME RIB STATION

Slow Roasted Prime Rib (GF)

rosemary red wine jus, horseradish crema

HOT PLATES

Clam Bake (GF)

PEI mussels, corn, kielbasa, new potato, bay beer broth

Roasted Cod

rice pilaf, charred broccolini, tartar

Crab Cake

rémoulade, Boston bibb salad, preserved lemon

Maine Lobster

corn & truffle chowder, chive oil

SIDES

Brown Butter Potato Purée (GF)

New Potatoes (GF)

Parsley Butter

Creamed Corn (GFO)

Gruyere Crust

Spinach (GF)

Confit Garlic

