

MENU

CONSIDERATIONS

Hors d'œuvres

Butler Served

Seared Foie Gras

Served on Choice of Brioche or Potato Gaufrette Topped with Cherry Glaze, Mango Puree Mixed Berry Chutney or Pineapple Vanilla Compote

Foie Gras Torchon

Served on Wonton Crips with Baby Mache and Mixed Berry Gastrique

Mini Maryland Crab Cakes

Served on a Water Cracker Topped with Tomato Lemon Remoulade, Tomato Leek Relish or Lemon Gastrique

Seafood Ceviche

on Sesame Wonton finished with Cilantro Oil

Mediterranean Tuna Tartare

on grilled Naan Bread

Fig Tart

with Caramelized Onion and Gorgonzola

Beef Carpaccio

On Parmesan Crisp with White Truffle Sea Salt and Micro Arugula

Soup Shooters

Chilled Maryland Crab

Oyster Stew (Fall Only)

Butternut Squash

Tomato Basil with Mini Grilled Cheese

Green Curry with Coconut Milk

Gazpacho

Oysters

(Fall only)

Baked Oyster

Traditional Oysters Rockefeller

Oysters on the Half Shell

Fried Oyster with Spiced Dill Butter

Soup

Gazpacho

Cream of Crab

Butternut Squash with Apple Crème Fraiche

Cauliflower Puree with Caviar and Chervil

Shrimp and Artichoke Bisque

Onion Consommé with Fried Shallots and Gruyere Crisp

Salads

Stewarts House Salad

Chopped Bibb Lettuce, Field Greens, Italian Flat Leaf Parsley and Green Onion Served with
Dijon Red Wine Vinaigrette

Baby Arugula with Julienned Apples and Pears
with Goat Cheese and Tossed with a Cinnamon Vinaigrette

Field Greens with Sunburst Tomatoes and Pickled Red Onion
Finished with a Balsamic Thyme Dressing

Harvest Salad with Gorgonzola, Honey Crisp Apples and Spiced Candied Pecans
Tossed with a Cider Dressing

Baby Spinach with Carrot, English Cucumber
and Oregano Feta Dressing

From the Surf

All Fresh Fish Selections can be Prepared Pan Seared, Broiled, Poached or Grilled

Halibut
Rockfish
Crab Cake
Grouper
Red Snapper
Mahi Mahi
Tuna

From the Turf

All Fresh Meats can be Prepared Pan Seared or Grilled

Filet Mignon
Flat Iron
New York Strip
Lamb Racks
Free Range Chicken Breast

Sauces

The Following Sauces are Available for any of the Above Meat or Fish Selections

Béarnaise, Pinot Noir Reduction, Green Peppercorn Demi, Red Wine Demi, Tomato Lemon Remoulade, Tomato Leek Relish, Dijon Jus, Red Currant Jus, Lemon Beurr Blanc, Mustard Seed Butter, Tomato Confit, Maison Butter, Smoked Paprika Aioli, Chipotle Cream,

Accompaniments

Sweet Potato Puree, Garlic Potato Puree, Corn and Crab Pudding, Roasted local Asparagus, Haricot Verts, Squash Soufflé, Macaroni Gratin, Fingerling Potatoes, Cous Cous, Quinoa, Corn Maque Choux, Butternut Squash, Mushroom Duxelle, Herb Roasted Red Potatoes, Blue Cheese Au Gratin, Cauliflower Gratin, Potatoes Anna, Patty Pan Squash, Roasted Baby Carrots