Four Course Family Style Dinner

**Passed Appetizers**

- Grilled Chatham Oyster  
  *Marigold Butter, Dill Crumble*
- Herb Marinated Lamb Chops  
  *Caramelized Shallot and Mustard Jus*
- Skewer of Heirloom Cherry Tomato, Farm Basil and Fresh Mozzarella

**Preset**

- Variety of Fresh and Pickled Garden Veggies
- White Bean and Farm Pepper Spread with Sunflower Romesco, Garlic Chili Oil
- Country Style Bread Selections and Cultured Vermont Butter

**First Course**

- Assorted Farm Mixed Greens  
  *Shaved Summer Veggies, Persian Cucumber, Italian Dressing*
- Kale Salad  
  *Rosemary Candied Walnuts, Pickled Blueberries, Grilled Lemon, Aged Goat Cheese*

**Second Course**

- Cape Cod Mussels  
  *CBI Wit Beer Broth, Marigold Foliage, Grilled Country Bread*

**Third Course**

- Wood Grilled Northeast Family Farms Sirloin  
  *Farro Verde Pilaf, Grilled Root Vegetables, Warm Truffle Vinaigrette*

**Fourth Course**

- Apple Upside Down Cake with Whipped Crème Fraîche
- Seasonal Fruit Galette with Flaky Puff Pastry