



event & wedding dinner menu

prix fixe
three- or four-course

first (please select one starter for your menu)

lobster bisque

rich lobster broth simmered with white wine, leeks, fresh thyme, & aromatic vegetables; finished with cognac & a touch of cream—garnished with morel mushrooms, snipped chives (gluten free)

vineyard chowder

tender clams, New England whitefish, gold potato; celery & leek brunoise; island salt pork; light dairy—garnished with sweet peas and house-grown micro herbs (gluten free)

poached seafood medley (\$5 supplement)

New England scallops & lobster, blue crab & domestic shrimp in a garden green goddess dressing, served on a scallop shell—garnished with shaved fennel, fish roe and micro dill (gluten free)

pan-seared Cape sea scallops

atop spring pea risotto—garnished with smoked bacon, apple-fennel relish, micro pea tendrils (gluten free)

Grey Barn bluebird and onion tart

Chilmark artisan blue cheese and grilled onion in pate brisee; served with a side salad garnish of baby spinach & frisee, topped with smoked bacon, spiced pepitas, apples, and crumbles of a local egg—all drizzled with a date-balsamic reduction

chilled grilled asparagus with New England dry salame

garnished with salt-cured farm egg, balsamic reduction, olives, roasted shallot, spicy fresh greens (gluten free)

mushroom & shallot rösti

medley of gourmet mushrooms sautéed with garlic, shallot and white wine; served between two golden potato 'pancakes', served in a parsley a la nage (gluten free)

our food & sourcing philosophies

The food of Woods is guided by the seasons and by a commitment to local and sustainable sourcing. We feature rustic, extraordinarily flavorful, naturally-inspired food influenced by the rugged beauty and sea-driven tastes of New England—a distinctive region rich with vibrant agricultural scenes and flush with an extraordinary bounty from its waterways and the sea. We source as much as possible from our partners: local farmers, producers—and waterwomen and watermen. We also work to develop partnerships with regional sustainable and artisanal growers and producers.

second—salad

(For a 3-course menu, you may select a salad for your starter course. For a 4-course menu, please select one salad for your menu.)

baby kale and island greens 'caesar'

sharp Vermont Shelburne Farm's cheese, crisp petite croutons, roasted garlic & horseradish Caesar dressing (vegetarian)

Vineyard farmer vegetable salad

organic local lettuces, shaved carrot, fennel & radish, cucumber, toasted fennel seed, green garden herb dressing with house-infused basil vinegar (vegetarian/gluten free)

third

(Please select 2 entrées for your menu. Groups over 80, please select 1 entrée or duet for your group. Vegetarian and vegan option will always be available. Your guests pre-select their choice by RSVP. Menu selections submitted to Lambert's Cove Inn 30 days prior to event.)

slow-braised boneless beef short rib

celery root-gold potato puree, red onion marmalade, roasted garlic greens, blackberry barbecue braising jus (gluten free)

rosemary-garlic roasted beef tenderloin

gratin of celeriac, gold & sweet potatoes, sautéed medley of gourmet mushrooms, roasted shallot, grilled Vineyard vegetables, Cabernet reduction sauce (gluten free)

roulade of chicken breast

pasture-raised chicken, stuffed with spinach, roasted bell peppers and smoked gouda in a panko crust—roasted bell pepper coulis, basil aioli

sumac roasted pasture-raised chicken

tender chicken breast and leg confit, honey roasted baby carrots, chickpeas, preserved lemon, grilled summer squash, garden greens

slow-braised lamb shank

Moroccan spices and citrus, roasted baby carrots, garlic greens, quinoa-red rice pilaf with poached golden raisins, cilantro and fruit chutney, braising jus (gluten free)

pan-roasted New England cod

roasted fennel and plum tomato, haricot vert, fingerling potatoes with smoked sea salt, micro herb garnish, lemon-butter sauce (gluten free)

pan-seared Canadian Artic char

roasted mushroom risotto with sweet peas, grilled asparagus, roasted grape relish, pinot noir beurre rouge (gluten free)

truffled mushroom & leek strudel

in phyllo pouch, roasted mushrooms & leeks, Spanish sherry, chives & Mermaid Farm yogurt, radish, watercress & chervil salad (vegetarian)

roasted black bean & portobello cake

ginger-citrus carrot coulis, sweet pickled red onion, wilted greens, cherry tomato-avocado salsa (vegetarian/gluten free)

fourth—wedding cake and coffee bar

Wedding Cake to be contracted from outside bakery by client. Bakery recommendations available. Cake cutting included. Cake will be served, plated, with fresh fruit garnish.

Coffee Bar –Chilmark Coffee and Select Organic Herbal Teas: Organic dairy and raw cane sugar. Served with miniature cookies on the coffee bar.