



# EVENT & WEDDING

## Dinner Menu

PRIX FIXE 3 OR 4 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)

### **Watermelon & Heirloom Tomato Gazpacho**

MV scallops & lobster, basil, mint & lime (vegan & gluten-free)

### **Escabeche (MVSC)**

Rare-seared MV scallops, flash grilled cape calamari, marinated in lime juice & zest, pickled shallot, garden cilantro, basil & mint, mango-chile coulis (gluten-free)

### **Grey Barn Farm Carrot Party**

Harissa-honey roasted organic baby carrots, carrot-ginger coulis, carrot top pesto, sweet peas & toasted freekeh, orange pickled fennel (vegan)

### **Vineyard Chowder**

Tender clams, New England whitefish, gold potato; celery & leek brunoise; island salt pork; light dairy—garnished with sweet peas & 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 & 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 & Onion Tart**

Chilmark artisan blue cheese & grilled onion in pate brisee; served with a side salad garnish of baby spinach & frisee, topped with smoked bacon, spiced pepitas, apples, & 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 Rôsti**

Medley of gourmet mushrooms sautéed with garlic, shallot & white wine; served between two golden potato ‘pancakes’, served in a parsley a la nage (gluten-free)

*second*

(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 & 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)

### **Autumn (or Seasonal) Salad**

Local lettuces, spiced butternut squash and apples, toasted walnuts, Bayley Hazen Vermont blue cheese, basil-balsamic vinaigrette (vegetarian & gluten-free)

third

(Please select 2 entrées for your menu. Groups over 80, please select 1 entrée or guests pre-select their choice by RSVP. Menu selections submitted to Lambert’s Cove Inn 30 days prior to event.)

**Cast Iron Roasted Duck Breast**

Sweet potato-celeriac gratin, black currant braised red cabbage, butternut squash, cherry demi-glace (gluten-free)

**Grilled Atlantic Swordfish**

Our season’s succotash, chile-roasted sweet potato, avocado salsa verde (gluten-free)

**Local Black Sea Bass (MVSC)**

Old-bay spices & cornmeal-dusted, served on our season’s succotash, heirloom tomatoes, grilled Grey Barn potatoes & sweet corn sauce (gluten-free)

**Grilled Cauliflower “Steak”**

Garden herb-chickpea cake with basil, cilantro & parsley, toasted cumin seed, cucumber-dill tzatziki, roasted bell pepper coulis, grilled veggies (vegan & gluten-free)

**Slow-braised Boneless Beef Short Rib**

Anson Mills coarse corn grits with Grey Barn Prufrock cheese, 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 & smoked gouda in a panko crust—roasted bell pepper coulis, basil aioli

**Sumac Roasted Pasture-raised Chicken**

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

**Slow-braised Lamb Shank**

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

**Pan-roasted New England Cod**

Roasted fennel & 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 & 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.

***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.*