

durham springs

Hors d'Oeuvres

seafood

Lobster Bisque
crème fraîche & chives

Creole Spiced Crab Cake*
remoulade

Grilled Shrimp
sriracha cocktail sauce

Tuna Poke Spoons
wasabi dashi & topek caviar

Smoked Salmon
potato blini & salmon caviar

Boutique Oysters*
*aged balsamic, shallots &
cracked pepper*

Lobster & Avocado*
on homemade tortilla chip

Seared Scallops
roasted red pepper aioli

fowl

Chicken Brochette
soy ginger bbq sauce

Five Spice Duck & Scallion Crepe
orange chipotle marmalade

Down Home Fried Chicken
honey mustard

Duck Rilette
on brioche

* \$3 supplement

** \$4 supplement

meat

Filet of Beef "Wellington"
creamed spinach & puff pastry

Grilled Baby Lamb Chops**
mint sauce

Miniature Philly Cheese Steak
spicy homemade ketchup

Fried Leek & Ginger Pork Wonton
sweet soy dipping sauce

Miniature Cheeseburger
with all the fixings

vegetable & cheese

Potato & Leek Soup
truffle & chive

Vegetable Summer Rolls
mint & cilantro

Roquefort Tartelette
sweet pear & pecan

Asiago Arancini
saffron aioli

Bruschetta a la Caprese
tomato, mozzarella & basil

Caesar Salad
served in a crouton cup

Grilled Cheese Sandwich
served with tomato soup shots

Miniature Twice-Baked Potato
parmesan & truffle cream

Wild Mushroom Risotto Cake
preserved lemon aioli

durham springs

Starters

appetizers

Roasted Beets & Whipped Ricotta
honey balsamic glaze

Hudson Valley Goat Cheese Tart
*cherry tomatoes &
caramelized onion*

Jumbo Asparagus
blood orange hollandaise sauce

Country Pate
*red onion chutney &
whole grain mustard sauce*

Maplebrook Burrata
*roasted beets, rosemary sugar,
botarga & truffle oil*

Crab Vol au Vent
*puff pastry
brandy cream sauce*

Grilled Sea Scallops
*avocado, purple potato puree &
oasted beet coulis*

Butter-Poached Lobster
*crispy potato, bearnaise &
pea shoots*

soups

Cream of Wild Mushroom
dry sherry & truffle oil

Roasted Butternut Squash Soup
pinenuts & crème fraiche

Lobster Bisque
sweet cream, chervil & chives

Yellow Gazpacho
*gooseberries & chive oil
(seasonal)*

salads

Assorted Baby Lettuce Salad
chevre & green goddess dressing

Arugula & Bosc Pears
*candied pecans
port wine vinaigrette*

Baby Spinach Salad
warm bacon vinaigrette

Tomato & Sweet Onion Salad
basil sherry vinaigrette

The Main Course

Slow Cooked Breast of Chicken

sauce forestière

Wild Mushrooms & English Peas

Herb Roasted Fingerling Potatoes

rosemary & thyme



Crispy Lemon Chicken

lemon butter sauce

Sautéed Snow Peas

Fried Rice



Braised Short Ribs

red wine sauce

Sweet Potato Puree

goat cheese

Rainbow Baby Carrots

sea salt & olive oil



Braised Pork Shank

tomato, horseradish & olive

Polenta

folded with parmesan

Roasted Brussels Sprouts

balsamic reduction



Olive Oil Poached Chatham Cod

kalamata olive tapenade

Potato Puree

roasted garlic

Broccolini

pepperoncini & sea salt

Pistachio Crusted Salmon

basil cream sauce

Grilled Vegetables

Smashed Potatoes



Jumbo Grilled Shrimp

garlic & shaved parmesan

Orzo Risotto mascarpone

Sautéed Spinach

garlic & shallot



Seared Sea Scallops

Crispy Pancetta & Pinenuts

Asparagus lemon beurre blanc



Pan Roasted Filet of Beef

sauce bordelaise

Horseradish Potato Gratin

baked with sweet cream

Haricots Verts

tied with chives



Herb Crusted Rack of Lamb

natural jus - shallots & figs

Grilled Pencil Asparagus

tied with chives

Golden Smashed Potato

european butter

Desserts

Brioche Chocolate Bread Pudding

caramel sauce

Caramel Apple Cannoli

vanilla stracciatella ice cream

Bananas Foster

with vanilla ice cream

Chocolate Terrine

with espresso anglaise

Pavlova

mango sorbet, mango lime sauce

Pear Frangipane Tart

almond, poached pear, fig jam

Butterscotch Tart

mango jelly & strawberry purée

Meyer Lemon Tart

italian meringue & berry coulis

Apple Crumble a la Mode

sweet cream

Warm Browned Butter Almond Tart

blueberries & vanilla ice cream

Banana Bread Pudding

praline tuile, bananas & chantilly cream

The Chef's Sweets

(all prepared in miniature)

Espresso Chocolate Squares

Miniature Cinnamon Buns

Chocolate Dipped Strawberries

Pistachio & Dried Cherry Biscotti

Lemon Meringue Tartelettes

Warm Apple Empanadas

Fresh Berry Tartelettes

Chocolate & Praline Profiteroles

Chocolate Caramel Tartelettes

Butterscotch Custard Tartelettes

Chocolate Macadamia Cookies

NY Style Cheesecakes

Miniature Ice Cream Cones

artisanal - small batch

(the chef's choice)