

# Wellfleet Menu

#### Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

## Ι

(Choose two for your guests)

Jumbo Lump Crab Cake Lemon tarragon aioli, peppadews, lemon Nantucket Sound Wild Mussels Tomato, basil, white wine Blackened Tuna Tacos\* Guacamole, cilantro, spicy relish Baltimore Style Shrimp Key lime mustard sauce

## II

(Choose one for your guests)

New England Clam Chowder Quahogs, potatoes, applewood smoked bacon
Starlight Garden Greens Bulls blood beet greens, samish spinach, sherry vinaigrette
Caesar Classic Caesar dressing, Grana Padana, roasted garlic croutons
Max's Chopped Salad Gorgonzola cheese, sweet sherry vinaigrette

### III

(Choose four for your guests)

Loch Duarte Organic Salmon Curry, cauliflower, apple

Yellowfin Tuna Furikake crust, vermicelli noodles, Korean pepper paste

Stonington Sea Scallops Confit tomato, oyster mushroom, risotto, bacon lardon, sherry

New York Strip Steak Grilled red potatoes, spinach,truffle mushroom demiglaze

All-Natural Chicken Pan jus, broccolini, whipped potatoes

#### IV

(Choose Two For your guests)

Valrhona Flourless Chocolate Almond Cake Pear sorbet Cardamom Crème Brûlée Sugar cookie, pear Seasonal Fruit Crisp Cold Fusion gelato Key Lime Pie Blood Orange Sauce

Menu Price is \$75 per guest and is subject to tax and gratuity.