



Heather & Jordan

August 17th, 2019

Private - Westerly, RI

Passed Canapes

Jerk Chicken Pate

brewers bread crostini, red onion marmalade, pickled mustard seed, micro greens

Beef Tartar

hand chopped beef tenderloin, cornichons, capers, shallots, Dijon, chives, pickled mushroom, crispy white anchovy, potato crisp

Rum & Guava Braised Pork Belly

cashew gremolata, ginger

Coconut Shrimp

sweet chili, toasted coconut, coconut cream, sweet soy glaze

Tuna Taco

watermelon radish "taco shell", tuna tartar, white soy, avocado, ponzu, sesame

Roasted Mushroom Arancini

lemon, parmesan, tomato jam, eggplant baba ganoush

Stationary

New England Raw Bar

local Ninigret Nectar Oysters, East Beach Blond Oysters, shrimp cocktail, lemon, cocktail sauce, cucumber mignonette

Cheese and Charcuterie

local cheeses, assorted cured meats, house made jams, marinated olives, cornichons, honeycomb, figs, grilled vegetables, lavash



Plated First Course

Local Heirloom Vegetable Salad

Hillandale Farm tomatoes, variation of beets, carrot ribbons, lemon gel, whipped goat cheese, field greens, coconut-tahini vinaigrette



Plated Second Course

Guest Choice

Roasted Beef Tenderloin

sous vide beef tenderloin, potato croquette, onion soubise, seared maitake mushrooms, smoked carrot puree, spiced beef jus

Seared Swordfish

served with Chinese black rice, lemongrass, coconut cream, soy-ginger glaze, red cabbage coleslaw, charred shishito peppers

Coffee & Dessert Station

Coffee Service

regular, decaf, assorted tea, creamer, sugar, sweeteners

Caribbean Rum Cake

chocolate mousse, caramelized pineapple, caramel

Plantain Foster's

ripe plantains flambéed with rum served over a warm crepe

Cutting of the Cake



Specialty Drinks

Painkiller

Pusser's Rum, Coco Lopez, unsweetened pineapple juice, fresh nutmeg

Island Rum Punch

Bacardi Coconut, Bacardi Gold, pineapple, orange, cherry juice