



# Fourth of July Gala Celebration

## Starters

### SERVED FAMILY STYLE

Citrus Poached Shrimp, Local Water Lobster Claws, Ponzu Sesame Tuna Poke  
Artisanal Cheese Platter, Cured Meats and Crudité

## Soups

New England Clam Chowder  
Chorizo Thyme Oil, Traditional Oyster Crackers

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Spicy Heirloom Tomato Gazpacho  
Crème Fraîche, Crispy Baguette

## Summer Salad Platters

Petite Iceberg, Summer Radish, Cucumber, Carrot, Boiled Egg, Blue Cheese Dressing  
Fresh Mozzarella, Charred Heirloom Tomatoes, Marinated Olives, Fried Onions, Balsamic  
Ancient Grain Salad, Roasted Cauliflower, Golden Raisins, Toasted Almonds  
Southwestern Pasta Salad  
Jicama and Cabbage Slaw, Dried Cranberries, Cilantro Lime Dressing

## Barbecue Classics

Vanilla Poached Native Summer Corn, Vermont Butter  
Pleasant Bay Salt Baked New Potatoes, Confit Garlic, Parsley  
Elbow Macaroni, Comté Fondue, Sourdough Breadcrumbs  
Miso Glazed Eggplant, Firecracker Mizuna, Hemp Seed Granola  
Buttermilk Corn Bread, Sea Salt Honey Thyme

## Smoked Hot and Slow

Slow Roasted Beef Tenderloin with an Aromatic Spice Rub  
Piquant Lacquered Spatchcock Smoked Chicken  
Espresso Crusted Texas Style Beef Brisket  
Miso, Soy, Tamarind Glazed Baby Back Pork Ribs

## From the Grill

Native Stuffed Lobster Tails  
Sesame, Cumin, Orange Rubbed Halibut Filet  
All American Wagyu Burgers and Kobe Beef Hot Dogs  
Stuffed Portobello Mushroom, Grilled Halloumi, Slow Roasted Tomato

## Desserts

### SERVED FAMILY STYLE

Red, White, and Blue Sweet Treats

