

Cocktail Menu Three

We have created a unique food experience for a cocktail party, an involved and creative way to host a gathering of friends. Our multiple course, "small plates" tasting menu is served butler style and personally cooked by James Burns. An amazing gastronomic feast that is presented in a relaxed cocktail atmosphere. A wine pairing with each dish is also available. Shown here is a signature example of a single utensil, multiple course culinary experience.

Small Plates Cocktail Menu

Spicy Tuna Tataki Roll with Tango and Mango

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Cauliflower Bisque with Poached Scallop and White Truffle Oil

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Baby Arugula with Roasted Red Peppers, Caramelized Onion,
Toasted Pine Nuts, Crisp Pancetta, and Shaved Asiago.

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Butter Poached Maine Lobster Tail over Creamy New England
Potatoes with Bacon, Corn, and Caramelized Onion Drizzled with
a Sherry Nage

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Petit Filet of Sliced Beef Tenderloin with a Twice Baked New
Potato and Creamed Spinach

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Artisnal Cheese Selection with Sliced Pears and
Walnut Crimp Bread

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Individual Chocolate Souffle with Fresh Whipped Cream
and Warm Chocolate Sauce