

Cocktail Hour Menu

Spring Selections 2025

HARVEST TABLE

(included)

an assortment of sliced meats, cheeses, farm pickles, olives, crackers (GF), seasonal crudite, dips & housemade bread

PASSED HORS D'OEUVRES

(choose 2)

Crispy Potato Pancake

*caramelized onions, creme fraiche,
herbs
(V, GF)*

add caviar +\$2 | add lox +\$1

Pork Belly Lettuce Wrap

*pickled spring vegetables,
soy-chili honey sauce
(GF)*

Steelhead Trout Tartare

*potato chip, sherry vinaigrette,
shallot, chives
(GF, DF)*

Beet Crostini

*lemon yogurt, apricot mostarda,
sherry vinaigrette
(V, VV*, GF*, DF*)*

Arancini

*spicy vodka sauce, fried basil
(V, GF)*

Meatball Slider

provolone, pomodoro sauce

PASSED WOOD FIRED PIZZAS

(choose 3)

Heirloom Pomodoro

*tomato, mozzarella & herbs
(V, VV*)*

Sinclair

*roasted garlic, kale, mushrooms,
spicy peppers, cheddar
(V)*

Pasquale

*basil pesto, sun dried tomatoes,
marinated peppers, mozzarella.
(V, VV*)*

Cacio e Pepe

*pecorino, black pepper,
breakfast radish
(V)*

BBQ Brisket

*cilantro, caramelized onions,
cheddar & house-made barbecue sauce*

Spring Onion & Sausage

*charred spring onion, bechamel,
mozzarella, parmigiano*

RAW BAR

(optional add on)

mignonette, lemons, housemade hot sauce

staffed by BHF kitchen attendant

Oysters \$4 each (min. 100 pieces, recommended 3-6 per guest)

Clams \$3 each (min. 100 pieces, recommended 2-4 per guest)

Cocktail Shrimp \$4 each (no minimum, recommended 3-6 per guest)

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free | NF* = can be made nut free

*this item can be modified in order to accommodate the indicated dietary restriction

Dinner Menu

Spring Selections 2025

ACCOMPANIMENTS

(choose 3)

Spring Green Salad

*farm mesclun greens, mixed baby lettuces,
strawberries, goat cheese, candied walnuts,
golden balsamic vinaigrette*

(V, GF, DF*, VV*, NF*)

Beets & Greens

*roasted & marinated beets, arugula,
bocconcini, italian vinaigrette*

(V, GF)

Wood Roasted Spring Vegetables

*spring onions, baby carrots, radish,
fennel, greens, lemon & herbs*

(VV, GF)

Spring Peas & Farro

roasted artichokes, sorrel pesto, pecorino

(V, DF*)

Farm Polenta

roasted pole beans, mustard vinaigrette

(GF, V)

Smashed & Fried Baby Potatoes

roasted spring garlic, rosemary

(VV, GF)

Marinated Chickpea Salad

*roasted mushrooms, baby artichokes,
soy-ginger vinaigrette*

(VV,GF)

ENTRÉES

(choose 2)

Grilled Strip Loin

calçots, romesco

(GF, DF)

Filet of Steelhead Trout

lemon yogurt & chive salsa verde

(GF, DF*)

Brick Oven Chicken

brined & finished with herb au jus

(GF, DF)

Braised Leg of Lamb

mint yogurt, green onion gremolata

(GF, DF*)

Grilled Portobello Mushroom

spring pea risotto

(GF, DF, VV)

SILENT OPTION:

Grilled Portobello Mushroom

spring pea risotto

(VV, GF, DF)

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