



**A Martha's Vineyard Supper**

Cocktails & Hors D'oeuvres in the Garden

**Coconut Prawns**  
**Mango Avocado Garden Rolls**  
**Smoked Salmon & Belinis**  
**Wild Mushroom Risotto Cakes**

First Course

**Island Field Greens with Nectarines & Toasted Hazelnuts**  
vermont bleu cheese, balsamic vinaigrette

Second Course

**Prosciutto Wrapped Island Cod with Lobster Whipped Potatoes**  
swiss chard, beurre blanc

or

**Roasted Blue Foot Chicken with Crispy Shoestring Potatoes**  
gorgonzola, shaved red onions, candied garlic vinaigrette

Third Course

**Chocolate Molten Cake**  
espresso ice cream

\$80 with hors d'oeuvres  
\$70 without



**A Martha's Vineyard Supper**

Cocktails & Hors D'oeuvres in the Garden

**Oysters Rockefeller**  
**Duck Spring Rolls**  
**Calamari with Sambal Aioli**

First Course

**Chilled Hearts of Romaine with Coddled Egg Caesar**

or

**Rare Ahi Tuna Tempura with Miso Vinaigrette**  
seaweed salad, tobiko, pickled ginger

Second Course

**Grilled Swordfish with Dill Whipped Potatoes**

watercress, shaved red onions, capers, lemon beurre blanc

or

**A Very Serious Steak**  
thick cut NY strip, pommes frites, greens, bearnaise

Third Course

**Chocolate Molten Cake**

or

**Indian Rice Pudding**

\$90 with hors d'oeuvres  
\$80 without



**Mango Avacado Garden Rolls  
Crispy Beets with Goat Cheese  
Rare Ahi Tuna Tartar**

First Course

**Wok Fired Calamari with Sambal Aioli**  
watercress, preserved lemon

or

**Pepper Seared Beef Carpaccio with St Andres Cheese**  
grilled asparagus, truffle oil

or

**Atria's Caprese**  
fried green tomatoes, fresh mozzarella, basil pesto

Second Course

**Pan Roasted Duck Breast with Duck Confit Spring Rolls**  
*spicy plum sauce, bok choy, shiitake, edamame*

or

**A Very Serious Steak**  
thick cut NY strip, pommes frites, greens, bearnaise

or

**Seared Atlantic Halibut with Saffron Broth**  
little necks, grilled sourdough

Third Course

**Chocolate Molten Cake**

or

**Frozen Greek Yogurt with Rasberries, Walnuts & Honey**

or

**Jasmine Crème Brulee**

\$100 with hors d'oeuvres  
\$90 without (lobster surcharge)



**Mango Avacado Garden Rolls  
Crispy Beets with Goat Cheese  
Rare Ahi Tuna Tartar**

First Course

**Wok Fired Calamari with Sambal Aioli**  
watercress, preserved lemon

or

**Pepper Seared Beef Carpaccio with St Andres Cheese**  
grilled asparagus, truffle oil

or

**Atria's Caprese**  
fried green tomatoes, fresh mozzarella, basil pesto

Second Course

**Wok Fired 2 lb Martha's Vineyard Lobster**  
wilted greens, whipped potatoes, lemon butter

or

**A Very Serious Steak**  
thick cut NY strip, pommes frites, greens, bearnaise

or

**Seared Atlantic Halibut with Saffron Broth**  
little necks, grilled sourdough

Third Course

**Chocolate Molten Cake**

or

**Frozen Greek Yogurt with Rasberries, Walnuts & Honey**

or

**Jasmine Crème Brulee**

\$110 with hors d'oeuvres  
\$100 without (lobster surcharge)