

STATIONS

SALUMI & FORMAGGI

Prosciutto San Daniele, Bresaola, Salami Calabrese

Perline Mozzarella, Parmigiano Reggiano, Robiola Piemonte

Grilled Eggplant & Pepper Salad, Stuffed Pepperoncini

Castelvetrano Olives, Marinated Mushrooms Sicilian Almonds, Pistachio

Grissini, Black Pepper Tarrali, Focaccia Red and Green Grapes, Figs, Dried Apricots, Strawberries

OAXACAN MARKET

Taco Activation

Proteins: Chicken Al Pastor & Pescado

Toppings: Cilantro, Onion, Radish, Guacamole, Pineapple, Lime, Cabbage

Sauces: Habanero-Sour Orange, Serrano-Cilantro, Salsa Roja, Lime Crema

In addition:

Nopales & Oaxacan Cheese Quesadilla

\Mini Enchiladas Suizas, Queso Fresco, Radish

Guacamole & Chips

Corn Rib Esquitas

Grilled Cactus Salad, Tomato, Scallion, Radish, Water Cress, Bib Lettuce

SEAFOOD TOWER

Poached Prawns, Marie Rose Sauce

East Coast Oysters, Onion Mignonette, Classic Horseradish Cocktail Sauce

Marinated Octopus Salad, Cucumbers, Capers, Sweet Pickled Fennel

Jump Lump Crab Salad, Served on Scallop Shell

STATIONS

WILD INK

Lobster Har Gow

Berkshire Pork Dumpling

Foraged Mushroom Steamed Bun

Chickpea Spring Roll

Vermicelli Rice Noodles, Cucumber, Carrot, Mint, Basil, Chili, Nuoc Cham

Crispy Bok Choy Salad, Sesame Ginger Dressing

SUSHI NOOK

Chef's selection of signature sushi, sushi rolls and sashimi

Soy Sauce, Wasabi, Pickled Ginger

HIMALAYAN SALT

Seared Filet of Beef, Chimichurri | Salt Baked Fingerling, Truffled Potato Salad

Pepper Crusted Yellow Fin Tuna, Sriracha Aioli | Sweet & Spicy Pickled Cucumber

Beet Cured Salmon, Lemon Dill Crème Fraiche | Celery Root and Carrot Salad

Rosemary Crusted Lamb Loin, Lingonberry Jam | Oven Roasted Root Vegetables

Grilled Jumbo Prawns with Lemongrass | Wasabi Aioli, Wakame Seaweed Salad

GREENMARKET CHOP HOUSE

Carved Prime NY Strip | Au Poivre

Oven Roasted Salmon | Horseradish and Lemon Gremolata

Twice-Baked Potato au Gratin

Foraged Mushroom Fricassee | Roasted Pearl Onion, Sherry Reduction

Grilled Jumbo Asparagus with Bearnaise

Satur Farms (NY) Mesclun Salad | Baby Vegetables, Basil and Toasted Sunflower Seed Pistou

Butterhead Lettuce | Watermelon Radish, Hudson Valley Blue Cheese, Apple Cider Vinaigrette

STATIONS

FROM PIEDMONTE TO PALERMO

Orecchiette | Porcini and Black Truffle Ragu OR Grass-Fed Beef Bolognese

Strozzapreti | Fennel Sausage, Broccoli Rabe, Calabrian Chili, Pecorino

Marsala | Jumbo Portobello Mushroom; Creamy Polenta

Branzino | Sundried Tomato, Kalamata Olives, Capers

Carciofi Fritti | Parmesan Emulsion, Black Pepper

Heirloom Tomato Panzanella | Arugula, Cucumbers, Herbed GF Breadcrumb,

Aged White Balsamic

Pane Bianco, Breadsticks, Crostini

MEDITERRANEAN GARDEN

Herbed Chickpea Falafel, Slow Roasted Za'atar Chicken Breast, Lamb Merguez Kibbeh

Ancient Grain Tabbouleh | Preserved Lemon, Mint, Pickled Pearl Onion

Orzo Salad | Asparagus, Chickpeas, Raisins, Citrus Vinaigrette

Grilled Zucchini | Roasted Pine Nuts, Goat Cheese, Honey

Rustic Israeli Hummus, Sunflower Seed Muhamarra

Grilled Pide, Sesame Lavash, Garlic Naan

Pickled: Carrot, Cucumber, Chilies, Turnips, Olives