

PRESERVATION HANDCRAFTED FOODS

TASTING MENU + FOUR COURSE MEAL

hors d'oeuvres

dashi-poached shrimp cocktail, wasabi cocktail sauce

chilled jonah crab claws, dijonnaise of mustard, mayonnaise & local honey

heirloom tomato & blue crab gazpacho, fresh basil, roasted garlic & oregano
croutons

jonah crab spring rolls, sweet thai chili sauce

mini lobster rolls dressed in mayo, yuzu & sriracha, fresh cilantro, pickled red onion &
celery

local clams casino, pickled celery, bacon, breadcrumbs, fines herbes aoli

cold smoked wild sockeye salmon, potato blinis, preservation's pickle dip

slow smoked strawberry pork & gouda spring rolls, green onion, strawberry bbq dipping
sauce

dinner, in four courses

golden beet "lobster bisque"

light golden beet soup garnished with lobster, pickled red beets, pickled red onion, fresh
basil

pan seared dayboat sea scallops

fresh local sea scallops, yellow squash puree, fava beans, fresh peaches

magret duck breast

sliced hudson valley duck breast, sweet corn puree, herbed quinoa, blueberry, smoked duck
jus

blackberry panna cotta

blackberry panna cotta, blackberry preserve, lemon streusel, ginger
