PROVISIONS

FIRST COURSE

Greek Yogurt Parfait House-Made Granola, Preserved Fruit, Wild Flower Honey

Avocado Toast Crispy Chickpeas, Grilled Shishito Peppers, Queso Fresco, Multigrain Bread

Green Leaf Salad Mesclun, Poached Figs, Candied Pecans, Great Hill Blue, Molasses-Mustard Vinaigrette

MAIN COURSE

Stuffed French Toast Strawberry Cheesecake, Candied Hazelnuts, Maple-Molasses Syrup

Farm Omelet Seasonal Veggies, Fresh Herbs, Breakfast Potatoes, Biscuit

> **Crispy Eggs Benedict** Irish Back Bacon, Hollandaise, Breakfast Potatoes, English Muffin

Togarashi Spiced Tuna Sandwich Pickled Root Vegetables, Roasted Peanuts, Mint, Apples

> **State Street Burger** White Cheddar, Pancetta, Smoked Onion, House-Made Pickles, English Muffin

DESSERT

Dark Chocolate Hazelnut Pie Whipped Jersey Cream, Hazelnut Tuile

Sorbet Trio

Seasonal Flavors

\$30 per person

Subject to Seasonal Changes