



## PPX Events Sample Dinner Menu

### Salads

#### Burrata Cheese Salad

Heirloom Tomatoes, Raspberries, Basil Pesto, Arugula,  
Crumble Pine Nuts

#### Kale & Romaine Caesar\*

Herbed Croutons, Shaved Parmesan, Radish, Avocado Caesar Dressing

#### Baby Arugula

Feta Cheese, Almonds, Apples, Roasted Fennel, Poppy Seed Dressing

#### Panzanella Salad

Charred Corn, Pecorino, Cherry Tomatoes, Mint, Basil, Celery Hearts,  
Scallions, Red Wine Vinaigrette

#### Roasted Baby Beets

Brûléed Goat Cheese, Orange Segments, Pea Tendrils,  
Pistachio Vinaigrette

#### Red Leaf Baby Spinach

Strawberries, Asian Pear, Marcona Almonds, Feta Cheese,  
White Balsamic Vinaigrette

#### Lobster Gazpacho

Heirloom Tomatoes, Avocado, Lime Crème Fraiche

#### Chilled Pea Soup

Toasted Sunflower Seeds, Mint Mascarpone Cheese

#### Nantucket Clam Chowder

Local Clams, Bacon, Potato, Herbs, Crackers

**\*Consuming raw or undercooked foods may increase your risk of foodborne illness.**

**Before placing your order, please inform your server if a person in your party  
has a food allergy.**

## Appetizers

### Charred Octopus

Marcona Romesco, Green Olive Tapenade, Cucumber Pico, Herb Pistou

### Soft Farm Egg\*

English Pea Puree, Crispy Speck, Pickled Pearl Onions, Pecorino Snow

### Lobster Martini

Mary Rose Sauce, Cucumber, Avocado, Caviar

### Hamachi Crudo\*

Cara Cara Orange, Radish, Fennel, Carrot Citrus Vinaigrette

### Crispy Pork Belly

Sunchoke Puree, Pickled Mustard Seeds, Molasses Date Glaze

### Nantucket Sea Scallops

Charred Rapini, Grapefruit, Pine Nuts, Parsnip Emulsion

### Tempura Squash Blossoms

Burrata Cheese, Saba, Mache Lettuce, Pine Nuts

### Duck Confit

Beluga Lentils, Sofrito, Leeks, Crispy Skin

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## Entrees

### Roasted Organic Chicken Breast

Confit Peruvian Potatoes, English Peas, Ginger Carrot Foam

### Pan Seared Halibut

Forbidden Black Rice, Sugar Snap Peas, Peppadew Mango Relish,  
Citrus Saffron Coulis

### Wagyu Striploin & Lobster\*

Grilled Asparagus, Pommes Puree, Crispy Shallots, Béarnaise Sauce  
\$25 supplement charge

### Fluke Wrapped Sea Scallops

Celery Root Puree, Shaved Asparagus, Squash Blossoms,  
Meyer Lemon Butter

### Prime Beef Tenderloin\*

Yukon Potato Gratin, Savoy Spinach, Black Truffle, Sherry Demi

### Maine Lobster

Charred Baby Leeks, Pearl Potatoes, Grilled Corn, Bisque Froth

### Braised Beef Short Rib

Onion Puree, Glazed Carrots, Herb Salad, Red Wine Reduction

### Seared Salmon

Corn Succotash, Pea Tendrils, Fava Beans, Cured Tomatoes,  
Lardon, Crème Fraiche

### Herb Crust Lamb Rack\*

Goat Cheese Polenta, Grilled Baby Zucchini, Tomato Jam,  
Balsamic Lamb Demi

### Summer Risotto

King Trumpet Mushrooms, English Peas, Crispy Shallots,  
Port Reduction, Mint Pistou

### Warm Spelt Grains

Roasted Asparagus, Charred Tomatoes, Corn,  
Red Pepper Puree, Pea Tendrils, Lemon Emulsion

### Orecchiette Pasta

Sautéed Rapini, Oven Dried Tomatoes, Capers, Kalamata Olives, Herbed  
Ricotta

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## Desserts

### Crème Brûlée

Seasonal Fruit

### Strawberry Shortcake

Macerated Strawberries, Chantilly Cream

### Bête Noir

Flourless Chocolate Cake, Sweetened Vanilla Mascarpone, Raspberries

### Lemon Posset

Berries, Gram Cracker Crumble

### Lime Tart

Toasted Coconut

### Assorted Macaroons

### Assorted Cookies

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