

Parade of Sail Experience Menu

Pre-fixe, all inclusive service: \$250 ICA members / \$275 nonmembers

BRUNCH 9 AM – 10:30 AM

SUMMER MELON DISPLAY | watermelons, cantaloupe, honeydew, served with prosciutto, feta, pecorino-Romano, house made ricotta, fresh mint, basil, lime, maldon salt, tajin

NORDIC BOARD | salmon gravlax, dill rye crisps, English cucumber, boiled eggs, tomatoes, capers, house made pickle, sour cream, lemon

BRUNCH VIGNETTE | Spinach + Cheese Soufflé Roulade with Bechamel, Maine Crab Cakes with avocado salsa, blueberry pancakes with maple syrup, caramel-streusel coffee cake, peach kitchen with whipped cream, old fashioned pecan sticky buns, apricot chicken salad on small yeast rolls

BREAKFAST BREAD BASKET | croissants, rolls, muffins

COFFEE, TEA + SOFT BEVERAGES

FULL BAR | Tito's, Grey Goose, Hendrick's, Mount Gay Rum, Hornito's, Camarena Reposado, Tullamore Irish Whiskey, Maker's Mark, Monkey Shoulder Blended Scotch, Sazerac Rye, selection of beer, assorted wine selections

BLOODY MARY BAR | vodka + tequila, house Bloody Mary mix, spicy tomato mix, fresh horseradish, pickle juice, olive brine, Tabasco, Frank's Hot Sauce, Sriracha, Worcestershire, A-1, celery sticks, dilly beans, carrot sticks, cucumber spears, half sour pickles, pepperoni, baby beet, cheese cubes, olives

BUBBLE BAR | sparkling wines, cranberry juice, orange juice, mango puree, raspberry puree, peach puree

LUNCH 11 AM – 2 PM

FIRE + ICE SEAFOOD | raw bar (clams, oysters and shrimp), Maine Lobster Rolls, Chilled Maine Crab Verrine, New England Clam Chowder, Maine Crab Cakes, Scallops Wrapped in Bacon

NEW ENGLAND MARKET STAND | grilled steak tips, orange marinated turkey breast with apricot mustard, slow roasted cauliflower with chive beurre blanc, herb roasted fingerling potatoes with confit shallots and herbs, downeast slaw, 12 hour baked beans, New England succotash salad, farm stand salad, warm dinner rolls

FULL BAR | Tito's, Grey Goose, Hendrick's, Mount Gay Rum, Hornito's, Camarena Reposado, Tullamore Irish Whiskey, Maker's Mark, Monkey Shoulder Blended Scotch, Sazerac Rye, selection of beer, assorted wine selections

AFTERNOON TREAT 2:30 – 4 PM

SHORTCAKE VIGNETTE | sweet cream biscuits, raspberry sorbet, lemon curd, fresh berries, nectarines, red plums, whipped cream, Boozy Ice Cream: espresso martini, vanilla bean bourbon, spirited raspberry cheesecake, margarita sorbet, blueberry gin smash

FULL BAR | Tito's, Grey Goose, Hendrick's, Mount Gay Rum, Hornito's, Camarena Reposado, Tullamore Irish Whiskey, Maker's Mark, Monkey Shoulder Blended Scotch, Sazerac Rye, selection of beer, assorted wine selections

SPECIALTY COCKTAILS