

Jim & Nancy

Pocomo

June-July visit

First Dinner

baby lamb chops w pomegranate drizzle

Chorizo w artichoke

chicken and xx fig jam skewers

mini manchego & quince crepes

Andalusian Shrimp skewers

deelish farm fresh gazpacho w aged sherry & sourdough crouton

(for Jim Mxd greens, cuke and carrot ribbons Vinaigrette)

saffron rice paella, local clams, mussels, organic chicken,

our own seafood sausage, edamame and Lobstah! w fresh basil

(for Jim edamame, spinach and olives- no rice)

rustic peach & Spanish Almond tart w Tahitian vanilla whipped cream

gouda for Jim

chef and server /should be no more than 5 hours

Second Dinner

something w dates- maybe stuffed w boursin ??

mini veg samosas w crème fraiche

Tunisian chicken on cucumber rounds

shrimp on a stick w something Middle Eastern

Boston lettuce, hearts of palm & artichoke, and orange salad
w poached lobster in a classic vinaigrette (no orange for Jim)

seared Ras-el-Hanout halibut over Apricot quinoa

roasted asparagus (one serving w/potato)

(for Jim sauteed chard to replace quinoa)

cardommom crème brulee, w raspberries & almond cookies

chef and server /should be no more than 5 hours

Third Dinner

grilled steak skewers w chimmichurri

shooters of chilled something

something else here w cheese

skewered garlicky shrimp

Nantucket's On Island Chefs

Corn Tacos (Boston Lettuce for Jim) w Local grapefruit-cilantro Halibut

and fresh lobster w/ key lime cabbage slaw, chipotle crema,
diced heirloom tomatoes, avocado, pickled red onions

red beans and rice / jicama, watermelon and radish salad/
orange and fennel salad w black olives /corn and grilled pepper salad

strawberries w crème fraiche and brown sugar

staff

Fourth Dinner

smoked salmon devilled eggs, pink grapefruit pearl

gougeres w gruyere

gingered chicken satay, also xx xxxx

hoisin Steak skewer

chopped salad w a lot of veg and a light dijon vinaigrette

lobster out of the shell /claws, tails, etc

corn on the cob in discs

slivers or rstd new potatoes

roasted heirloom cherry tomatoes

" " rainbow carrots

all over baby spinach in a light shallow lobster broth - deelish

flourless choc torte w a strawberry compote

chef and server /should be no more than 5 hours

Fifth Dinner

mini shrimp cakes w ginger aioli

apricot w/ blue cheese and walnut bites

smoked salmon devilled eggs w caviar

steak on a stick w tomato jam

classic Caesar salad w Romano and sourdough croutons

Steamed lobsters off the grill cut in 1/2 w buttah

grilled local corn Mmmmm,

smashed red bliss potatoes w thyme and black pepper

Grilled Asp

NYStrip steaks also from the grill w/ charred onion butter

almond cake w berries

chef and 2 server /should be no more than 5 hours