



SAMPLE INTIMATE *Wedding Tasting*

MENU

BEEF TARTAR

ROASTED GOLDEN BEETS, MICRO-RADISH SPROUTS

CREAM OF ROASTED YELLOW HEIRLOOM TOMATO

GOAT CHEESE FILLED SQUASH BLOSSOMS

PAN SEARED HUDSON VALLEY FOIE GRAS

BRIOCHE FRENCH TOAST, RASPBERRY BALSAMIC GLAZED PEACHES

CARPACCIO OF MAINE LOBSTER TAIL

HYDRO ARUGULA, SOUR APPLE VINAIGRETTE, TRUFFLE ESSENCE

MANGO-GREEN TEA GRANITE

PASSION FRUIT, FRESH MINT

POMAGRANATE GLAZED LONG ISLAND DUCK BREAST

THREE POTATO GATEAU, CIAPPOLINI ONION CONFIT,
VEGETABLE MEDLEY

TRIPLE CRÈME BRIE

12-YEAR GOUDA, SPANISH MANCHEGO, BLACK MISSION FIGS,
BAGUETTE CRISP

LEMON SOUFFLE WITH RASPBERRY CENTER

LEMONGRASS CRÈME BRULEE, LEMON BALM-CRÈME
FRAICHE GELATO

INDIVIDUAL WEDDING CAKE

WARM BERRY PUREE

