



SAMPLE *Wedding*
MENU

(GUESTS' SELECTION ONE FROM EACH COURSE)

APPETIZER

JUMBO LUMP CRAB SALAD

HYDRO MACHE, CITRUS VINAIGRETTE,
BLOOD ORANGE-BASIL SORBET

WARM GOAT CHEESE RAVIOLI

WILTED ARUGULA, WHITE BALSAMIC BRAISED ROMA TOMATOES

LOBSTER BISQUE

SAUTEÉD MAINE LOBSTER, SAFFRON-CHIVE CRÉMÉ FRAICHE

SALAD

MESCULIN GREENS

CRISPY PANCETTA, SHAVED ASIAGO, OVEN ROASTED TOMATOES,
PINK PEPPERCORN VINAIGRETTE

BABY ARUGULA SALAD

CABERNET POACHED STRAWBERRIES, PINE NUT CRUSTED
GOAT CHEESE, CHAMPAGNE VINAIGRETTE

ENTREES

BRAISED BEEF SHORT RIBS

YUKON GOLD-HORSERADISH POTATO PUREE, GRILLED ASPARAGUS,
CABERNET DEMI-GLACE

SEARED RED SNAPPER

SAUTÉED SPINACH TIAN, POACHED BRUNOISE POTATO,
SHITAKE-GREEN ONION BROTH

ORGANIC FRENCHED CHICKEN BREAST

WILD MUSHROOM RISOTTO, GRILLED BABY VEGETABLES,
CIPPOLINI ONION JUS

