



Theresa & Brandon's Wedding!

Welcome Drinks ~ Tray-served

Champagne Cocktail

...bitters, lux champagne, lemon or orange twist

"A Siren's Song" (red)

...champagne, ginger beer, raspberry puree, raspberry liqueur

Bar Bites:

Gourmet Popcorns: Cheese, Thyme, & Pepper | Spicy Butter & Cheddar

Warm Spiced Nuts; Hazelnuts, Almonds, Walnuts, Pecans

Cichetti Olives & Garlic

Hors D'oeuvres - Tray-Passed

Grilled Croques Monsieur

....gruyere, dijon, ham

Cognac Shrimp | Bacon | Sage Wraps

Potato Crepes | Crème Fraiche | Caviar

Lamb Brochettes | Mint Pesto

Peppered Chicken Livers | Sage Crostini

Crab Cakes | Red Pepper – Tomato Jam

DINNER

Pre-set

“Relish” Trays: Radish, Celery, & Olive | Marinated Herb-Pepper Cheese & Gorgonzola Spreads

Appetizer (pre-set)

Lobster Cocktail | Savory Madeleine

....baby arugula, citrus vin, lemon sabayon, martini glass

Risotto

White Truffle Risotto

...arborio rice, natural chicken broth, pancetta crisp, parmesan reggiano, chervil, white truffle oil, white truffle from Alba

Intermezzo

Cranberry Granita

Entrée Duet

Spice-crusting Sea Scallop | Crisp Capers | Tarragon Essence | Grapefruit

&

California grass-fed Pepper Seared “Porter” | Melted Leeks | Veal Sauce Reduction | Mushrooms

Desserts

Theresa & Brandon’s Wedding Cake

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Pear Helene (pears, chocolate, ice cream)

Cherries Jubilee Flambé & Vanilla Ice Cream

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Chocolate Truffles

Finale ~ Tray-served

House-made “Tiny Doughnuts & Coffee”: Crème Brulee | Blackberry Jam-Powdered Sugar | Crunchy Cinnamon

Miniature Eggs Benedict | House-made English | Citrus-zested Hollandaise

*quail eggs

