

Sample Menu

Tasting

*Caramelized Sea Scallop / Duck Foie Gras / Wild Mushroom
Bouché / Charred Yellowfin Tuna / Jasmine Rice Cake / Mango
Cornmeal Crusted Kumamoto Oyster / Braised Pork Belly /
Shrimp / Maine Lobster Casserole / Potato Gnocchi*

Soup Station

*Roasted Red Pepper Soup / Lobster Bisque
Chilled English Pea Soup / Curried Shrimp Soup*

Salads

*Watercress / Hearts of Palm / Butter Lettuce
With Swank Farms Tomatoes, Goat Cheese Crisp and Walnut Oil
Morel Mushroom Salad
With Prosciutto, Endive, Shaved Asparagus and
Preserved Meyer Lemon*

Entrées

*Wild King Salmon
With Crab Risotto, Watercress and Saffron Vanilla
Butter Poached Halibut
With Ravioli, Pea Shoots and Sherry Wine
Moroccan Spiced Lamb Loin
With Chickpea Croquette, Cucumber Relish and Green Asparagus
Roasted Organic Chicken
With Zucchini Pesto, Baby Carrots,
Chanterelles Mushrooms and Swiss Chard
Prime Petit Filet Mignon
With Red Onion Marmalade, Green Beans and Béarnaise*

Dessert

*Wedding Cake Sliced and Served
Coffee and Tea Service*