

Weddings - Plated Menu

PASSED:

Butternut + ginger risotto cakes
Wild mushroom tart tatin
Tuna tartar on house made potato chip
Little lamb burgers with tamarind vinaigrette + cilantro
Short rib tacos with plum salsa
Indonesian chicken salad in a cucumber cup

FIRST:

Farmer's market greens with pickled plums, Monte Enebro goat cheese + hazelnuts
Assorted artisanal breads with sweet butter

MAIN:

FISH

Wild King Salmon with cauliflower puree, roasted fennel + wild mushroom vinaigrette

POULTRY

Long Island duck breast with roasted parsnips, black cherries + port

VEGETARIAN

Butternut squash lasagna with chopped bitter greens

DESSERT:

Warm chocolate cake with creme anglaise + wild berries
Fall fruit cobbler with buttermilk ice cream
Coffee service

WEDDING CAKE:

Carrot cake with cream cheese frosting + fresh flowers