

## 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

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**FIRST:**

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

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**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

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**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