



SUMMER WEDDING

COCKTAIL HOUR

Raw Bar with Local & West Coast Oysters, Peel & Eat Shrimp, Various Ceviche & Tartare

STARTERS

(Choice of three)

BLT: Salad of Bacon, Lobster & Heirloom Tomatoes, Salsa Verde
Grilled Peach, Wild Arugula & Hazelnut Salad with Fontina Beignets
Star Anise Poached Beef with Sichuan Cucumber & Sesame
Caramelized Cippolini, Cherry Tomato & Goat's Cheese Tarte Tatin
Roast Duck, Watermelon & Endive Salad
Prosciutto, Melons & Figs

MAIN COURSE

(Choice of three)

Grilled Spathcock Hen, Vincotta & Grilled Summer Vegetables
Filet of Beef, Grains of Paradise & Ras Al Hanout Rub, Glazed Baby Carrots
Pan Roasted Local Line Caught Striped Bass, Romesco Sauce & Asparagus
Seared Diver Scallops, Golden Raisin & Caper Sauce, Roasted Cauliflower Puree
Backyard Bird Chicken Roasted with Meyer Lemon Marmalade & Torn Bread Salad
Grilled Lamb Chops, Goat's Cheese Grits & Bitter Greens
Ricotta, Spinach & Mushroom Cannalloni, Roasted Tomato Sauce
Corn Souffle, Ragout of Summer Squash, Tomatoes & Beans
Hand Cut Udon Noodles, Wild Mushrooms & Spinach

DESSERT

Wedding Cake