



A SAMPLING OF SEASONAL, CUSTOM WEDDING MENUS

Please use these menus as a guide for your imagination. We are happy to create a menu according to the season, the occasion, and most importantly, to your personal taste.

Spring Served Dinners

Passed Hors D'Oeuvres

Tuna Tartare with Crème Fraîche
Maple-Glazed Duck Breast on Sweet Potato Gaufrettes

First Course

Salad of Grilled Fresh Figs with Prosciutto and Maytag Blue Cheese Mousse

Main Course

Roasted Spring Lamb with Fine Herbes Risotto, Wild Mushroom Ragout, and Haricots
Verts drizzled with Veal Reduction
French Bread and Sweet Cream Butter Rosettes

or

First Course

Corn Soup with Shiitake Crab Cakes

Main Course

Pan Seared Sea Bass on Ratatouille with Baby Shrimp and Roasted Garlic Butter Sauce
French Bread with Sweet Cream Butter Rosettes

Fall Served Dinners

Passed Hors D'Oeuvres

House Smoked Salmon Canapé
Wild Mushroom Ragout Tartlets

First Course

Warm Braised Belgian Endive, Oranges Slices, Gorgonzola Cheese, and Toasted
Walnuts, drizzled with Herb Oil

Main Course

Beef Medallions with Roasted Portobello Mushrooms, Caramelized Shallots, Chioggia
Beets, and Zinfandel Sauce
French Bread with Sweet Cream Butter Rosettes

or

First Course

Seared Scallops with Fennel Broth and Blood Oranges

Main Course

Duck Breast served with Potato Gnocchi, Fava Beans, and drizzled with Duck Reduction
French Bread with Sweet Cream Butter Rosettes