



Wedding Menu

Gienger & Studebaker

June 19, 2004

PACIFIC RIM SELECT OYSTER BAR AND SUSHI ASSORTMENT

SEASONAL FIELD LETTUCES WITH POINT REYES

FARMSTEAD BLUE CHEESE AND SHERRY-HAZELNUT VINAIGRETTE

HOUSE MADE SOURDOUGH BREAD

ROASTED WILD KING SALMON WITH SAFFRON RISOTTO
AND ROMESCO SAUCE

— Or —

GRILLED NIMAN RANCH SIRLOIN STEAK WITH GARLIC
MASHED POTATOES AND ZINFANDEL REDUCTION

— Or —

SUMMER VEGETABLE CANNELLONI WITH ROASTED TOMATO SAUCE
AND HOUSE MADE MOZZARELLA

LEMON POPPYSEED WEDDING CAKE WITH LEMON CURD, RASPBERRY
FILLING AND BUTTER CREAM FROSTING, SERVED WITH
HOUSE MADE VANILLA BEAN ICE CREAM

COFFEE AND TEA SERVICE

WINES — N.V. ROEDERER ESTATE BRUT ☉ 2000 HUSCH ESTATE BOTTLED
LA RIBERA SAUVIGNON BLANC ☉ 1999 HUSCH ESTATE BOTTLED PINOT NOIR



EXECUTIVE CHEF ALAN KANTOR ☉ MacCALLUM HOUSE ☉ MENDOCINO, CALIFORNIA