

Rehearsal Dinner

ASHLEY & ELLIOT
FRIDAY, SEPTEMBER 24, 2004

FARMSTEAD CHEESE AND ORGANIC FRUIT STATION
HOUSE MADE BREADS, OLIVES AND A TRIO OF NORTHERN
CALIFORNIA EXTRA VIRGIN OLIVE OILS



HERBED CROSTINI WITH HEIRLOOM TOMATOES BASIL,
HOUSE MADE MOZZARELLA, STELLA CADENTE OLIVE OIL

KING SALMON CAKES SORREL CRÈME FRAICHE, ARPEGGIO
ALDERWOOD SMOKED SALMON CAVIAR

GRILLED FLAT BREAD WITH LIBERTY FARM DUCK CONFIT
CARAMELIZED ONIONS, PINE NUTS, VELLA DRY JACK CHEESE

BROILED PACIFIC RIM OYSTERS SHIITAKE MUSHROOM
DUXELLE

GRILLED SHRIMP ROMESCO DIPPING SAUCE

SEASONAL FIELD LETTUCES POINT REYES FARMSTEAD BLUE
CHEESE, SHERRY-HAZELNUT OIL VINAIGRETTE



ROSIE ORGANIC TARRAGON CHICKEN YUKON GOLD
POTATO-CHANTERELLE GRATIN

SCHARFFEN BERGER CHOCOLATE FONDUE DESSERT
BAR SEASONAL FRUIT, HOUSE MADE VANILLA BEAN ICE CREAM

2001 NAVARRO COASTAL CUVÉE CHARDONNAY AND
2001 GRAZIANO ZINFANDEL

EXECUTIVE CHEF ALAN KANTOR • MacCALLUM HOUSE • MENDOCINO, CALIFORNIA