



Wedding Menu

Dania & Dave

June 26, 2004

SHIITAKE CHÈVRE ON ENDIVE

HERBED CROSTINI WITH HEIRLOOM TOMATO, BASIL
AND STELLA CADENTE OLIVE OIL

KING SALMON CAKES WITH SORREL CRÈME FRAICHE AND
ARPEGGIO ALDERWOOD SMOKED SALMON CAVIAR

SEASONAL FIELD LETTUCES WITH POINT REYES
FARMSTEAD BLUE CHEESE AND SHERRY-HAZELNUT VINAIGRETTE

HOUSE MADE SOURDOUGH BREAD

PAN SEARED AHI ENCRUSTED WITH FENNEL, BLACK PEPPER AND
CORIANDER WITH TOMATO-OLIVE-CAPER TAPENADE AND POLENTA CAKE

— Or —

NIMAN RANCH ROASTED LEG OF LAMB WITH GARLIC MASH
POTATOES AND ZINFANDEL REDUCTION SAUCE

— Or —

SUMMER VEGETABLE CANNELLONI WITH ROASTED TOMATO SAUCE
AND HOUSE MADE MOZZARELLA

SCHARFFEN BERGER CHOCOLATE FONDUE DESSERT BAR
WITH SUMMER FRUIT

HOUSE MADE VANILLA BEAN ICE CREAM WITH GRILLED APRICOTS
AND CARAMEL SAUCE

WINES — M.V. ROEDERER ESTATE BRUT ☉ 2001 HUSCH
LA RIBERA SAUVIGNON BLANC ☉ 2001 HUSCH PINOT NOIR
2001 GRAZIANO ZINFANDEL
COFFEE AND TEA SERVICE

