

Wedding Menu

ELIZABETH & FRANK
SUNDAY, SEPTEMBER 26, 2004

GRILLED FLATBREAD STUFFED WITH ROSIE ORGANIC CHICKEN
CAMELIZED ONIONS, SHIITAKE MUSHROOMS, BELLWETHER FARMS
CRESCENZA CHEESE

KING SALMON CAKES CRÈME FRAICHE, ARPEGGIO ALDERWOOD SMOKED
SALMON CAVIAR

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



COMANCHE CREEK HEIRLOOM TOMATOES "BLT" SALAD HOUSE MADE
MOZZARELLA, APPLEWOOD SMOKED BACON, MICROGREENS, BASIL AIOLI



CORIANDER-FENNEL AND BLACK PEPPER ENCRUSTED AHI SAFFRON
RISOTTO, TOMATO, OLIVE AND CAPER TAPENADE

OR

NIMAN RANCH LEG OF LAMB ROASTED GARLIC MASHED POTATOES,
CABERNET REDUCTION SAUCE

OR

ROASTED WILD KING SALMON SAFFRON RISOTTO, ROMESCO SAUCE



LEMON CURD TART MENDOCINO HUCKLEBERRIES, MINT CRÈME
ANGLAISE

OR

RASPBERRY CHEESECAKE SOUFFLÉ SCHARFFEN BERGER CHOCOLATE
SAUCE, PISTACHIO-ANISE BISCOTTI

2002 NAVARRO CHARDONNAY— PREMIERE RESERVE, ANDERSON VALLEY

2000 LONG MEADOW RANCH CABERNET—NAPA VALLEY

N.V. ROEDERER ESTATE SPARKLING WINE— BRUT, ANDERSON VALLEY

EXECUTIVE CHEF ALAN KANTOR • MacCALLUM HOUSE • MENDOCINO, CALIFORNIA