

Wedding Menu

ANDREA & GERARD
SATURDAY, OCTOBER 16, 2004

ASSORTED SUSHI BAR

PACIFIC RIM OYSTERS FUJI APPLE-NAVARRO
VERJUS MIGNONETTE

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

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

ENDIVE WITH WILD MUSHROOMS CYPRESS GROVE
FROMAGE BLANC CHEVRE



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

HOUSE MADE SOURDOUGH BREAD



ROASTED ROSIE ORGANIC CHICKEN WHOLE GRAIN MUSTARD
SPAETZLE, SHIITAKE MUSHROOMS, BRAISED GREENS

OR

NIMAN RANCH SIRLOIN STEAK ROASTED GARLIC
MASHED POTATOES, ZINFANDEL REDUCTION SAUCE



APPLE HUCKLEBERRY CRISP HOUSE MADE
VANILLA BEAN ICE CREAM

HUSCH VINEYARDS LA BLANC & LA RIBERA RED
N.V. ROEDERER ESTATE BRUT