

# Rehearsal Dinner

Glenn & Bianca

AUGUST 20, 2004

## Starters

- ∞ TARTARE OF AHI TUNA CUCUMBERS, TOMATOES, LIME,  
CHIPOTLE CHILE, TOASTED MENDOCINO SEA PALM
- ∞ COMANCHE CREEK HEIRLOOM TOMATOES 'BLT' SALAD HOUSE MADE  
MOZZARELLA, APPLEWOOD SMOKED BACON, MICROGREENS, BASIL AIOLI
- ∞ SEASONAL FIELD LETTUCES SHERRY-HAZELNUT OIL VINAIGRETTE

## Main Courses

CARAMELIZED DAY BOAT SCALLOPS OFF-THE-COB CREAMED CORN WITH WILD  
RICE, PORT WINE SAUCE, ARPEGGIO ALDERWOOD SMOKED SALMON CAVIAR

— Or —

GRILLED NIMAN RANCH FILET MIGNON POINT REYES FARMSTEAD BLUE  
CHEESE MASHED POTATOES, SYRAH DEMI-GLACE, HORSERADISH  
CRÈME FRAICHE

— Or —

PAN SEARED LIBERTY FARM DUCK BREAST DUCK-CONFIT SHIITAKE  
FRIED RICE, GINGER-PLUM SAUCE

— Or —

SUMMER VEGETABLE CANNELLONI ROASTED TOMATO SAUCE,  
HOUSE MADE MOZZARELLA

## Desserts

∞ PEACH MELBA VANILLA BEAN ICE CREAM, RASPBERRY SAUCE,  
TOASTED CORNMEAL POUNDCAKE, ALMONDS

∞ MOCHA POT DE CRÈME MACADAMIA NUT BRITTLE

∞ WILD BLACKBERRY MASCARPONE CHEESECAKE SOUFFLE  
CHOCOLATE SAUCE