

Wedding Menu

Howard & Christine

AUGUST 8, 2004

☞ PASSED APPETIZERS ☞

HERBED CROSTINI WITH LIBERTY FARM DUCK CONFIT,
GRILLED PEACHES AND HUMBOLDT FOG CHEVRE

ROASTED EGGPLANT HUMMUS WITH SWEET RED BELL PEPPER

AHI SASHIMI WITH TEQUILA MANGO-LIME SALSA, TOASTED
SEA PALM AND PICKLED GINGER ON CHILLED ORGANIC CUCUMBER

☞ TABLESIDE SERVICE ☞

HOUSE MADE SOURDOUGH BREAD

SEASONAL FIELD LETTUCES WITH HEIRLOOM TOMATOES, BASIL
AND HOUSE MADE MOZZARELLA, DRIZZLED WITH STELLA CADENTE
EXTRA VIRGIN OLIVE OIL

☞ FROM THE OAK FIRED GRILL ☞

WILD KING SALMON WITH AIOLI

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ROSIE ORGANIC CHICKEN BRINED WITH SEA SALT

—
NIMAN RANCH SIRLOIN STEAK WITH ROASTED SHALLOTS

—
ASSORTED MARINATED SUMMER VEGETABLES – CORN ON THE COB,
JAPANESE EGGPLANT, SUMMER SQUASH, RED BELL PEPPERS,
ONIONS AND ARTICHOKE

☞ SIDE DISHES ☞

SCALLOPED RED POTATOES ☞ SAGE SPAETZLE

WINES: HUSCH LA RIBERA RED AND WHITE WINES; SEAVIEW BRUT

4-LAYER WEDDING CAKE* WITH ORGANIC COFFEE AND TEA SERVICE

*DARK CHOCOLATE CHIFFON WITH RASPBERRY FILLING AND DARK
CHOCOLATE GANACHE AND WHITE CHOCOLATE CAKE WITH
PASSION FRUIT MOUSSE ☞ WHITE CHOCOLATE CREAM CHEESE
FROSTING WITH FRESH BERRIES AND CHERRIES