

Wedding Menu

Glenn & Bianca

AUGUST 21, 2004

APPETIZERS

HERBED CROSTINI HEIRLOOM TOMATOES, BASIL, HOUSE MADE MOZZARELLA

GRILLED FLATBREAD WITH LIBERTY FARM DUCK CONFIT CARAMELIZED
ONIONS, PINE NUTS, VELLA DRY JACK CHEESE

BELGIAN ENDIVE SHIITAKE MUSHROOMS, CYPRESS GROVE CHEVRE
FARMSTEAD CHEESE AND ORGANIC FRUIT HOUSE MADE BREADS, OLIVES
AND A TRIO OF NORTHERN CALIFORNIA EXTRA VIRGIN OLIVE OILS

PLATED SERVICE

FIELD LETTUCCES WITH TOASTED HAZELNUTS, SHERRY
VINAIGRETTE, POINT REYES FARMSTEAD BLUE CHEESE

FROM THE OAK FIRED GRILL

WILD KING SALMON LEMON PEPPER AIOLI AND ROMESCO SAUCE

NIMAN RANCH PORK LOIN BRINED WITH FRESH PEACH JUICE
AND SEA SALT, PORT WINE DEMI-GLACE

ASSORTED GRILLED SUMMER VEGETABLES

SIDE DISHES

BASMATI RICE WITH MINT ◊ CREAMED CORN ◊ ROASTED GARLIC MASHED POTATOES

DESSERTS

GRILLED COMANCHE CREEK PEACHES HOUSE MADE VANILLA BEAN
ICE CREAM, MENDOCINO WILD BLACKBERRIES, CARAMEL SAUCE

SCHARFFEN BERGER CHOCOLATE MOUSSE MENDOCINO
WILD BLACKBERRY COULIS OR CRÈME ANGLAISE

LEMON CURD TART FRESH SUMMER FRUIT

WINES

HUSCH SAUVIGNON BLANC; NAVARRO PINOT NOIR, GRAZIANO
ZINFANDEL; ROEDERER ESTATE ANDERSON VALLEY BRUT

EXECUTIVE CHEF ALAN KANTOR ◊ MacCALLUM HOUSE ◊ MENDOCINO, CALIFORNIA