

# Wedding Menu

LYNN & LOUIS

SATURDAY, NOVEMBER 6, 2004

**GRILLED FLATBREAD WITH SMOKED ROSIE ORGANIC CHICKEN**  
PEARS, WHITE CHEDDAR, WALNUTS, CARAMELIZED ONIONS

**DUNGENESS CRAB CAKES** CRÈME FRAICHE, CHIVES, SMOKED  
SALMON CAVIAR

**GOUGERE WITH WILD MUSHROOMS** CYPRESS GROVE FROMAGE  
BLANC CHEVRE



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

**HOUSE MADE SOURDOUGH BREAD**



**PAN SEARED LIBERTY FARM DUCK BREAST** CHANTERELLE  
BREAD PUDDING, PORT SAUCE

**GRILLED NIMAN RANCH FILET MIGNON** PORCINI BUTTER  
MASHED POTATOES, BOURBON GLAZED SHALLOTS

**ROASTED ACORN SQUASH** WILD RICE, SHIITAKES, CHARD,  
PECANS, POINT REYES FARMSTEAD BLUE CHEESE, FRIED SAGE,  
BALSAMIC FIG SAUCE



**LEMON AND CHOCOLATE CHIFFON WEDDING CAKE** LAYERED  
WITH LEMON CURD AND CHOCOLATE GANACHE, HOUSE MADE  
VANILLA BEAN ICE CREAM

**NAVARRO CHARDONNAY, HUSCH PINOT NOIR AND LONG  
MEADOW CABERNET**

EXECUTIVE CHEF ALAN KANTOR • MacCALLUM HOUSE • MENDOCINO, CALIFORNIA