



## Wedding sample menu 2024/2025

### APPETIZERS

#### MEAT

\$27 per person

- Trio of crab cakes with chipotle drizzle
- Game terrine with buttered and toasted brioche, lingonberry jam
- Grilled quail with soft polenta and roasted brussels sprouts
- Shrimp cocktail with tangy dipping sauce
- Antipasto plate, with grilled calamari, shrimp, chorizo sausage, prosciutto, bocconcini
- Scallop ceviche with avocado mousse, roasted pepper, and chili oil
- Wagyu sliders, pickle, tomato jam, aged cheddar
- Beef tartare, shallot jam, grainy mustard

### SALADS

\$23 per person

- Forest mushroom and wild rice risotto
- Wedge salad with club bacon, grape tomatoes, blue cheese, and toasted walnuts
- Shaved golden and red beet root salad with toasted goat cheese
- Organic spring salad with candied pecans, blueberries, crumbled goat cheese, and balsamic dressing
- Classic caesar salad with club bacon, shaved Grana Padano, and garlic crostini
- Green and white asparagus salad with sundried tomatoes
- Burrata salad

### SOUPS

\$18 per person

- Italian wedding soup
- Lobster bisque
- Roasted butternut squash and apple with maple foam
- Parsnip and lemon with parsnip chips
- Roasted carrot, ginger and orange

### MAIN COURSES

#### LAND & AIR

\$75 per person

- Slow roasted herb prime rib
- 48 hour brined chicken supreme filled with aged cheddar cheese, dried cherries, and baby spinach
- Five-spice rubbed duck breast
- Grilled 30-day aged New York striploin
- Black angus beef tenderloin
- Rosemary braised lamb shank
- Roasted rack of lamb with herb dijon honey crust

## OCEAN

\$63 per person

Roasted halibut with pistachio crust  
Ahi tuna with a peppercorn crust  
Grilled salmon with crab topping  
Diver scallops  
Arctic char

## EARTH

\$45 per person

Beet risotto with scallions and Grana Padano  
Quarter roasted butternut squash with red quinoa, grilled tofu, and walnuts  
Pressed grilled and marinated eggplant, zucchini, pepper, and goat cheese lasanga  
Mushroom ravioli with scallions, tomatoes, goat cheese cream sauce

## SIDE COMPLIMENTS

All selections include seasonal vegetables with your choice of starch (roasted garlic whipped potatoes and roasted herb fingerling potatoes) or grain (mushroom risotto, rice pilaf, wild rice)

## DESSERTS

### CAKES & PASTRIES

\$22 per person

Raspberry and lemon pavlova  
Chocolate and orange panna cotta  
Chai tea crème brulee  
Orange crème caramel  
Chocolate gateau with buttercream filling and chocolate ganache  
Strawberry shortcake  
Apple tarte tatin

### ICE CREAMS & SORBETS

\$18 per person

Salted caramel, strawberry, chocolate, vanilla bean, lemon, mango, raspberry, passionfruit