



Wedding sample menu 2025

APPETIZERS

MEAT

\$30 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

VEGETARIAN

\$25 per person

- Forest mushroom and ricotta raviolo, charred grape tomatoes, scallion, extra virgin olive oil
- Duo of carrots, roasted honey carrots, carrot puree, toasted walnuts, walnut oil
- Organic spring salad with goat cheese, candied pecans, scallions, balsamic dressing
- Three cheese cannelloni, rose sauce, Grana Padano
- Blonde frisée, strawberry vinaigrette, farro, mint, shaved fennel, red onion
- Beetroot and goat cheese terrine
- Burrata salad

SOUPS

\$18 per person

- Lobster bisque
- Roasted pepper and tomato
- Butternut squash and apple with maple foam
- Minestrone
- Roasted leek and potato

MAINS

LAND & AIR

\$75 per person

- Slow roasted herb prime rib
- 48-hour brined chicken royale filled with aged cheddar cheese, dried cherries, baby spinach
- Chicken ballotine with pistachios
- Pan-seared Muscovy duck breast with orange glaze
- Grilled 30-day aged New York striploin with green peppercorn and brandy sauce
- Rosemary braised lamb shank
- Roasted rack of lamb with dijon honey sunflower seed crust

OCEAN

\$67 per person

Oven roasted pistachio crusted halibut
Seared big eye ahi tuna with peppercorn crust
Seared salmon with dijon crust and almonds
Seared diver scallops with potato corn chowder
Branzino with black olive, tomato, caper, lemon relish

EARTH

\$50 per person

Orecchiette pasta with sundried tomatoes, black olives, pesto and burrata
Caramelized leek tart with fresh herbs
Mushroom wellington with baby spinach, gruyere cheese
Cauliflower steak, saffron cauliflower sauce, grilled asparagus, forest mushrooms (V)
Chickpea and zucchini curry with basmati rice (V)

SIDE COMPLIMENTS

All dishes are served with seasonal vegetables and choice of starch (roasted garlic whipped potatoes or roasted herb fingerling potatoes) or wild rice.

INTERMEZZO

\$7 per person

Champagne sorbet
Lime sorbet with tequila
Lemon sorbet with vodka
(non-alcoholic option available)

DESSERT

CAKES & PASTRIES

\$22 per person

Blueberry lemon meringue tart
Lavender panna cotta
Maple syrup crème brulee
Chocolate pots de crème
Chocolate gateau with buttercream filling and chocolate ganache
Strawberry shortcake
Sticky toffee pudding with vanilla ice cream
Chocolate swirl cheesecake

ICE CREAMS & SORBETS

\$18 per person

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