



FALL WEDDING MENU

Passed Hors d'oeuvres

Duck Confit Crostini, Herb Aioli, Apricot Chutney
Asian-Style Chicken Meatballs, San Bai Su
Maryland Crab Cakes with Lemon Caper Remoulade
Endive Petals, Blue Cheese Mousse, Brandied Cherry
Wild Mushroom Tart, Chèvre, Truffle, Chive
Crispy Pakora Battered Cauliflower, Chickpea Panisse Cake, Spicy Chili Cream

First Course

Kale and Shredded Brussels Sprout Caesar | Manchego | Torn Rye Croutons | Crispy Chickpeas
Petite Baguettes and Rolls | Extra Virgin Olive Oil | Herbed Olive Oil

Entrée

Smoked Pecan Crusted Chicken | Artichoke White Bean Cassoulet | Caramelized Brussels Sprouts |
Preserved Lemon Citrus Pan Gravy
Seared Manhattan Cut Strip Loin | Fondant Potato | King Mushroom | Charred Onion & Gelée |
Pickled Mustard Seeds | Currant Beef Reduction
Pacific Halibut | Butternut Squash Puree | Pear and Apple Chutney | Frisee

Vegetarian Entrée

Roasted Gnudi | Brown Butter and Sage | Roasted Sweet Potato Hash | Charred Broccoli Florets

Dessert

Apple Crostata, Salted Caramel Sauce, Vanilla Bean Ice Cream, Whipped Cream