



A Wedding Menu

LOVE AT FIRST BITE

-Passed Hors d'oeuvres-

*Cacio Pepe Arincini
Olive tapenade*

*Mushroom Tartlet
Ricotta Cheese, Onion Jam*

*Red Beet Hummus
Taro Chip, Fried Chickpeas, Smoked Paprika*

*Mini Lobster Roll
Brioche Bun, Citrus Aioli, Fresh Chives*

DINNER: AUTUMNAL AMOUR

-SALAD-

*Bavarian Chicory with Celery Root and Cherry
Watermelon Radish, Dried Cherry, Bavarian Honey Mustard Vinaigrette*

-MAINS-

*Parmesan Risotto with Mushrooms and Pine Nuts
Wild Mushroom Melange, Seared Onion Petals, Pine Nut Gremolata, Poached Egg*

*Red Wine Braised Beef Short Ribs
Japanese Sweet Potato, Roasted Mushrooms and Brussel's Sprouts*

-SHARED SIDES-

*Glazed Carrots and Parsnips
Maple Glaze with Italian Salsa Verde*

*Slow Roasted Cauliflower
Sumac, Harissa Red Bell Pepper Coulis*
DESSERTS: DELIGHTFUL DELECTABLES

-SWEET TREATS-

*Affogatos
Choice of Vanilla or Caramel Ice Cream*

Choice of Hot or Iced Coffee

