



## Wedding Menu One

AN ARRAY OF FRESH CALIFORNIA BABY LEAF LETTUCE WITH  
HONEY ROASTED WALNUTS, RASPBERRIES, FRESH GOAT'S CHEESE

SERVED WITH ORANGE WALNUT VINAIGRETTE

CHARCOALED TENDERLOIN OF BEEF WITH ONION CONFIT,  
PORTOBELLO, TOMATO, ROSEMARY ROASTED POTATOES & A THYME

CABERNET JUS

TOASTED RICE & CORIANDER SEARED LOCAL MAHI MAHI WITH SEAFOOD  
STONE GROUND GRITS, VINEGAR SPIKED GREEN AND YELLOW TOMATO

SALAD, AND LOBSTER NAGE

BAILEY'S IRISH CREAM CAKE

LAYERS OF RICH CHOCOLATE CAKE BRUSHED WITH BAILEY'S IRISH CREAM

FILLED WITH BAILEY'S IRISH CREAM MOUSSE DRIZZLED CHOCOLATE

## Wedding Menu Two

VINE RIPENED TOMATOES & MOZZARELLA NAPOLEON

ORGANIC GREENS, BASIL OIL & AGED BALSAMIC VINEGAR

CRISP SWEET NANTUCKET DIVER SCALLOP BROCHETTE

ASSORTED SHELLFISH RISOTTO, SALTED FLATBREAD & LOBSTER OIL

CHICKEN OSCAR

TENDER CHICKEN BREAST SAUTED & TOPPED

WITH AN ARRAY OF FOOD FROM THE SEA & SERVED WITH TARRAGON

INFUSED BARNAISE SAUCE

TIRAMISU

AN OLD ITALIAN TRADITION OF LADY FINGERS

WITH A BLEND OF MASCARPONE CHEESE, CREAM, ESPRESSO AND SPICE