

WEDDING MENU

Passed Hors D'oeuvres

Veal Oscar

veal asparagus and crabmeat in a demi tasse spoon with Bearnaise sauce

Ebi Shrimp

Black Tiger shrimp glazed with a miso aioli

Prosciutto Purses

filled with Mascarpone cheese and a drizzle of truffle oil
tied with a chive ribbon

Heirloom Ruby Red Beet and Watermelon Skewer

with a aged balsamic

First Course

Tortellini Symphony

~lobster tortellini with a truffle Beurre fondue,
~goat cheese and scallion tortellini in a pine nut pesto
~duck tortellini in a Chardonnay cream

Main Course

Pan Roasted Wild Ivory Salmon

skinless Ivory salmon filet with a chiffonade of apple and fennel
in a apple cider and mustard sauce, with Yukon Gold potato and leek cake

Dessert

A Taste Of Passion

almond and lemon biscuit with passion fruit cream,
milk chocolate Bavarian and crisp nougatine

The Wedding Cake

soft chocolate cake layered with Hazelnut praline mousse
iced with vanilla buttercream

Coffee and Tea Service

gourmet roasted coffees and herbal teas served with
cream, cube sugar, and fresh cut lemons