



# WEDDING TASTING MENU

## PASSED HORS D'OEUVRES

### CHILLED

**SESAME TUNA** AVOCADO PUREE, CRISPY TARO CHIP  
**COMPRESSED WATERMELON** CANDIED ORANGE, MINT SANGRIA  
**SPICED SHRIMP SALAD** AVOCADO HUMMUS, CILANTRO, CORN CRISP  
**SEARED RARE STEAK** ONION JAM, GORGONZOLA CHEESE, BAGUETTE, CHIVE

### WARM

**SEARED SCALLOP** PUTTANESCA SAUCE  
**BAKED ARTICHOKE** CREAM CHEESE, PARMESAN, LEMON, BAGUETTE  
**LAMB LOLLIPOP SKEWERS** CORIANDER YOGURT, MINT CHIMICHURRI  
**LOBSTER HUSH PUPPIES** CHIVE, LEMON AIOLI

## FIRST COURSES

### BABY ARUGULA

SHAVED FENNEL, HUMBOLDT FOG GOAT CHEESE, ORANGE, CANDIED WALNUTS,  
ORANGE BLOSSOM DRESSING, CRISPY PARSNIPS

### HEIRLOOM TOMATO

BURRATA, AGED BALSAMIC VINEGAR, ARUGULA,  
TOASTED PINE NUTS, FIGS, BASIL PUREE

## ENTREES

### ROASTED ORGANIC CHICKEN BREAST

FARRO, CARROT PUREE, ROASTED CORN, BLISTERED CHERRY TOMATOES,  
LEMON CILANTRO COULIS

### PAN SEARED HALIBUT

TOMATO CIOPPINO, BLACK MUSSELS, CLAMS, SAFFRON RISOTTO,  
FENNEL, SCALLIONS

### SURF AND TURF

5 OZ. BEEF TENDERLOIN AND JUMBO SHRIMP, POMMES PUREE, ASPARAGUS,  
BABY CARROTS, RED WINE DEMI-GLACE

All prices are subject to a twenty percent service charge and seven percent tax