

Wedding Menu Selections

SOUP

- Sweet corn puree, jumbo lump crabmeat, pepper jelly
 - Light cream potato leek with saffron
- Forest mushroom and sweet garlic bisque, aged parmesan crisp
 - Roasted cauliflower cream, crisp pancetta
- Maine lobster bisque, vanilla chantilly orange essence
- Chilled minted spring pea, snow crab salad, lemon crema (summer)
- Butternut bisque toasted almond, spiced crème fraiche (fall)
- Chilled smooth yellow tomato purée, red pepper jelly

APPETIZER

COLD

- Ahi tuna tartar, crushed avocado, mango and papaya, soy-lime dressing, wonton crisp
- Sweet tomato and goat cheese tart, micro salad, black truffle vinaigrette
- Local farm buratta cheese, roasted tomato, haricot vert, basil oil and balsamic glaze
- Crispy goat cheese and lingoberry jam, truffle honey with baby wild roquette

HOT

- Smoked mozzarella ravioli, vodka tomato cream, ricotta salata
 - Seared diver scallop, carrot purée, garden herb
- Crispy pork belly with bacon jam and cherry compote
- Pan-seared jumbo lump crab cake, wilted spinach essence of cream corn sauce