Wedding Menu

Menu 2020 #1

Soup

Morris Bay Conch Veloute with Truffle Cream

Chilled Coconut-Carrot Soup

Appetizers

Escabeche of Grilled Vegetable, Roasted Garlic Hummus
and Grilled Pita Bread

Smoked Salmon and Mackerel Rillettes, Citrus Marinated Fennel Shawings and Melba Toast

Main Courses

Pan Roasted Center Cut Filet of Ocean Queen Red Snapper,
Creamy Polenta/Crispy Okra/Pinot Noir Sauce

Slow Roasted Black Angus Beef Rib Eye, Duchess Potatoes, Roasted Portobello Mushrooms and
Horseradish and Bordelaise Sauce

Menu 2020 #2

Soup

Fish Consommé Celestine

Julienne of herbed Crepe

Appetizers

Locally Wild Line Caught Wahoo Ceviche and Lollo Rosso/
Arugula/Sweet Potatoes Chips

Vol-au-Vent au Champignons
Creamy Mushroom with Garlic, Cognac and Herbs with Crispy Puff Pastry

Salad

Mixed Organic Greens, Roasted Beets, Ginger Vinaigrette and Toasted Pine Nuts

Main Courses

Duo of Grilled Tenderloin Steak and Morris Bay Caught Lobster,
Caramelized Shallots/Sautéed Mushrooms and Stuffed Bake Potatoes

Menu 2020 #3

Soup

Lobster Consommé/Mini Spinach Dumpling

Chilled Apple-Squash Soup

Salad

Mixed Greens, Herbed Vinaigrette
Topped with Apple Julienne

Roasted Beets Salad
Goat Cheese/Olive Oil-Aged Balsamic Vinaigrette

Appetizers

Warm Shellfish Terrine with Roasted Corn and Leek Risotto, Beurre Noisette

Quinoa & Avocado Salad
Cucumber/Tomato/Coriander/Olive Oil/Lemon

Main Courses

Cassava Crusted Mahi-Mahi Filet/Basil Infused Lobster Essence
Sautéed Bok Choy /Olive Oil Scented Crushed New Potatoes

Grilled Beef Tenderloin /Dijon Mustard Béarnaise Sauce
Fluffy Potato Au Gratin, Roasted Local Vegetables and Shallots Confit