

The Dinner Menu

*Appetizer or Soup Course, Salad, Entrée and Dessert
Wedding Cake and Coffee Service*



First Course

Choice of One Hot Appetizer or Soup



Appetizers

Salmon

*House Smoked Atlantic Salmon Sliced Paper Thin, White Truffle Oil, Capers,
Pickled Cippolini Onion and Rhubarb Compote*

Wild Mushroom Strudel

*Wrapped In Phyllo Dough
Mild Garlic Spinach, Carrott Gastrique*

Butternut Squash Ravioli

*Fresh Sage and Nut Brown Butter
Fried Basil*

Cucumber Ribbon Salad with Gulf Shrimp

*Rocket Lettuce, Endive and Red Leaf Wrapped With Cucumber Ribbon
2 Jumbo Grilled Shrimp
Cucumber Dill Dressing*



Soups

Cognac Laced Maine Lobster Bisque

Additional \$3.00 per person

Roasted Tomato Basil

Bleu Cheese and Toasted Pine Nuts

Bertha Palmer's Onion Soup

Curried Butternut Squash Bisque

Golden Apples

Second Course



Salads

Choice of One

Brie and Pear Salad

Wedge of Ripe Brie Cheese

Zinfandel Poached Baby Pears with Honey Glazed Walnuts

Bibb Lettuce, Figs, Parmesan Cracker Bread

Champagne Dressing

(Additional \$2 per Person)

Vine Ripened Tomato Salad

Slices of Vine Ripened Tomatoes, Basil, Cucumber and Asiago Cheese

Micro Greens, Aged Balsamic, First Press Olive Oil

Cracked Pepper and Sea Salt

Endive, Fig Salad

Frissee and Endive

Fresh Figs, Bleu Cheese and Honey Glazed Walnuts

Cracked Lavash

Vintage Port Wine Dressing

Chilled Mojito Salad

Tri Color Melons Marinated In Rum, Mint and Lime Juice

Served In a Martini Glass

Cucumber Ribbon Salad

Arugula, Endive and Red Leaf Wrapped With Cucumber Ribbon

Cucumber Dill Dressing

Third Course



Entrees

*A Maximum Choice of 2 Entrees May Be Offered to Your Guests
Ordered Tableside
(The higher priced entrée will prevail)
Vegetarian Options are always available*

Farm Raised Breast Of Chicken
Blood Orange, Vintage Port Reduction
\$145

Alaskan Salmon
Vine Ripened Tomato and Purple Basil Confiture
\$152

Frenched Chicken Breast
*Stuffed with Tarragon, Brie Cheese
Cracked Pepper, Natural Jus*
\$145

Dry Aged Filet
*Foie Gras
Summer Peach Confiture
Ver Jus Demi Glaze*
\$166

Alaskan Halibut
*Tricolor Swiss Chard
Meyer Lemon and Fennel Broth*
\$152

Grilled Beef Tenderloin
*Center Cut Beef Tenderloin
Thyme Jus, Cipollini Onions and Exotic Mushrooms*
\$156

Braised Short Ribs
*Merlot Mirepoix, Bay Leaf, Bouquet Garnish
Parsnip Cream, Natural Juices*
\$150

Bone in Beef Ribs
*Slow Cooked, Zesty Barbeque Sauce
Corn Fritters*
\$152

Fourth Course



Desserts

Choice of One

White Chocolate Pyramid

*White Chocolate Pyramid, Dark Chocolate Center and Ganache Topping
Chambord Sauce*

Trio Sampler

*Key Lime Tart, Palmer House Brownie,
Chocolate Cup Filled with White Chocolate Raspberry Mousse
Pistachio Sauce and Berries*

Trio of Sorbets

*Lemon, Raspberry and Mango
Splash of Champagne*

Triple Mousse Cake

*Decadent Dark, Milk and White Chocolate Mousse
Pistachio, Vanilla Sauce and Fresh Berries*

Nutcracker

*Hazelnut Meringue Biscuit
Creamy Chocolate & Praline Bavarios
Banana Coulis*

