Spring Served Dinner Menu

WELCOME BEVERAGE

- Chilled Lavender Scented Meyer Lemon Tea
- Yuzu Citrus Aqua Fresca
- Coconut Mint & Cucumber Spritzer

POST CEREMONY BUTLERED COCKTAILS

- Iron Horse Wedding Cuvee Kir Royale
- Sapphire Gin with House Made Botanical Tonic & Candied Orange Zest

PASSED HORS D'OEUVRES

- Chilled Ceviche Spoon, Cilantro, Lime, Jicama, chile
- Grilled Indonesian Style Chicken Lettuce Wrap, Spicy Peanut Sambal
- Spring Pea Croquettes, Black Garlic Scape Aioli
- Blue Fin Tuna "Taco", Avocado Puree, Pico de Gallo, & Charred Poblanos
- Roasted Miso Glazed Eggplant Plantains Cones &Toasted Sesame Seed Crust
- Wild Salmon Slider, Brioche, Uni Aioli, kirby pickled cuke Relish
- Goat Cheese & Beet Terrine
- Curried Potato & Kale Samosa, Tangerine Mango Chutney

FIRST COURSE

- Spring Vegetable Bisteeya, Wheat Crackling
- Vegetable Crudo of Asparagus, Sweet Peas, Morel Mushrooms & Fennel, Local Field Lettuces, Muscat Wine Vinaigrette
- Coconut English Peas Soup, Esppilette, Charred Onion Crema, Mint Oil

SERVED ENTREES

- Pan Roasted Wild Halibut,
- Roasted Spring Asparagus Raft, Sweet Pea Farrotto, Paprika Sea Salt, & Roasted Lemon Oil
- Pan Seared Organic French Cut Chicken Breast,
- Wild Mushroom Nage, Wild Ramps Relish,
- Artichoke Barigoule & Garlic Melba, Pan Flashed Shishito Leaves
- Happy Quails Farm Pepper Relish,
- Roasted Vegetables, Black Beans, Toasted Quinoa, Green Pumpkin Mole

Summer Cumulative Dinner Menu

WELCOME BEVERAGE

- Charcoal Lemonade
- Cucumber & Orange Thyme Refresher
- Sparkling White Peach Aqua Fresca

POST CEREMONY BUTLERED COCKTAILS

- Watermelon Tequila Sunrise
- Strawberry Lemon Mojito
- Thai Basil Elderberry Sangria

PASSED HORS D'OEUVRES

- Beef Tartare, Black Summer Truffle Vinaigrette, Potato Hash & Egg Yolk Sauce
- Maine Lobster Lemon Mascarpone Taquitos
- Comte Cheese Mousse, Chioggia Beet Confetti
- Cauliflower Pancake, Boursin, Edible Flower
- Chicken & Lemongrass Pot Stickers, Shoyu
- Woodear Mushroom Frites Cones, & Spicy Tamarind Remoulade
- Grilled Gulf Shrimp, Dragonfruit Ketchup
- Smoked Brisket, Jasmine Rice Tuile, Guajillo Molasses

NAPA VALLEY HARVEST TABLE

- Artisanal Farmstead Cheeses, Fresh Honeycomb, Local Berries & Crisp Breads
- Stuzzichini of Sweet Dried Sopressata, Speck, Country Pate, Cornichons, Coarse Grain Mustard with Dark Bread, Roasted Red Peppers, Charred Artichoke Hearts, Marinated Mushrooms, Chicken Liver Mousse

SERVED FIRST COURSE

- Watermelon Saganaki, Balsamic Drizzle, Mint Pesto
- Pulled Chicken Empanada With Ranch Chipotle Aioli
- Butternut Squash Bisques, Parmesan Cheese Foam, Toasted Cardamon Crumble

CUMULATIVE COCKTAIL STATIONS

- Chamomile Manuka Honey and Whiskey
- White Wine Spritzer
- Sgroppino Italian Cocktail

MAIN COURSE BUTCHER BLOCK GRILLED FISH & MEAT MARKET

- Stemple Creek Ranch Prime Sirloins of Beef, Balsamic Onions, Smoked Rock Salt, Chimichurri
- Grilled Yellowfin Tuna, Togarashi Powder
- Grilled Organic Chicken Breast, Basil Arugula Pistou
- Grilled Wild Alaskan Sockeye Salmon Fillet
- Grilled Rack of Lamb, Fattoush

ACCOMPANIMENTS:

Summer Succotash of Yukon Gold Potatoes, Sweet Organic White Corn, Fava Beans, Snap Beans, Sunchoke, Beurre Noisette

LOUISIANA HOME STYLE SOUTHERN STATION

- Black Skillets of Jambalaya, Andouille Sausage, Rice, Tomatoes, Peppers
- Organic Cajun Style Deep Fried Chicken & Waffles, Vermont Maple
- Smoked Braised Brisket Slider, Hop Onions, Pineapple Jalapeno Jam

Gulf Of Mexico FISH SHACK STATION

- Lobster, Sweet Creamed Corn, Roasted Lemon Watercress Beurre Blanc
- Buttery Spiced Mussels, Marble Potatoes
- Classic Cod Fish & Chips, Tartar Sauce
- Kusshi Oyster, Yuzu Granite

SOUTHWESTERN MINI TASTING STATION

Hand Rolled Tacos:

- Slow Braised Short Ribs | Grilled Tilapia | Adobo Ancho Chicken
- Organic Corn Tortillas

ACCOMPANIMENTS:

Tomato Salsa, Guacamole, Peach Salsa, Variety of Hot Sauces, Serrano Chile Mango Pico de Gallo

Mexican Corn, Chipotle Aioli, Salt, Cracked Pink Pepper, Cilantro, Lime

Red Quinoa & Cranberry Beans

CEREMONIAL WEDDING CAKE

- **Chocolate Genoise, Fresh Raspberry Puree, Vanilla Buttercream**

DESSERT TASTING STATION

- **Tofu Chocolate Pudding Parfait, Fresh Blueberries, Pea Milk**
- **Strawberry Shortcakes**
- **Mini Lemon Tarts**
- **Assorted Fresh Milkshakes: Matcha, DragonFruit, Passion Fruit**

Fall Served Dinner Menu

WELCOME BEVERAGE

- Pear Aqua Fresca, Fresh Mojoram Essence
- Ginger Apple Crisp Spritzer, Thai Basil
- Hibiscus Sipper Tea, Flora Rosa Rosemary

POST CEREMONY BUTLERED COCKTAILS

- Barrel Blaze Whiskey: Amaretto, Cider, Smoked Simple Syrup
- Assorted Bay Area Hard Ciders
- Fall Mojito: Jack Sparrow Rum, Ginger Beer, Hazelnut Liqueur, Nutmeg & Autumn Spice Dust
- Pisco Punch with Wild Cherries

PASSED HORS D'OEUVRES

- Lobster Rolls, Hawaiian Mini Bun
- Pacific Bluefin Tuna NG Fork, Spicy Watermelon Radish, Ginger Compote
- Pan Roasted Sea Scallop, Coriander Oil, Parsnip Chips
- Spicy Smoked Duck Breast, Polenta Medallion, Pickled Persimmon Chutney
- Organic Chicken Liver Mousse, Apple Chow Chow, Pear Jam
- Artichoke Boursin Croquetta
- Vegetable Fattoush, Flatbread, Pomegranate Tzatziki

FAMILY STYLE DISPLAYS ON EACH TABLE

- House Made Infused Whipped Ricotta & Spanish Manchego, Herbs de Provence, Cracked Sea Salt, Honey Comb, Assorted Crisps, Flatbreads & Grissini

SERVED FIRST COURSE

- Golden Beet Carpaccio Quatrafoil
- Crisp Fall Arugula, Shaved Aged Coach Farm Goat Cheese, Pomegranate Seeds, Apple Cider Vinaigrette

SERVED ENTREE

- Grilled Hudson Valley Sirloins of Grass & Grain Fed Beef,
- Local Chanterelle Mushroom Nage, Roasted Patty Pan Squash, Crispy Potato Fondue
- Portobello Mushroom Napoleon,
- Pan Flashed Rapini, Tri Colored Peppers, Spun Tofu, Tellagio Cheese, Celeriac Fondue

FAMILY STYLE ACCOMPANIMENTS

- Fresh Cracked Cream Corn Polenta
- Yukon Potato & Sprout Creek Toussaint Fondue

Winter Cocktail Dinner Menu

PASSED HORS D'OEUVRES

- Achiote Lacquered Scallop, Black Bean, Avocado, Polenta Cracker
- Sushi & Himachi Hand Rolls, Wasabi, Pickled Ginger
- Mini Lobster Rolls, Butter Brioche
- Smoked Salmon Cone, Bagel Dust
- Pan Fried Edamame Hong Kong Dumpling, Plum Dipping
- Goat Cheese & Beet Pesto Tartine
- Grilled Gulf Shrimp, Tomato Panna Cotta
- Lamb Merguez, Red Harissa

NAPA VALLEY HARVEST TABLE

- Artisanal Local Cheese Display with Sprout Creek Barat, Coach Farm Triple Cream, Cooperstown Toma Celena, Adirondack Gold Aged Cheddar, Fresh Berries, Assorted Baguettes, Peasant Breads & Crisps

- Hurley Farm Organic Winter Vegetable Crudite

- Snap Beans, Carrots, Celery, Peppers, Rutabaga Sticks, Just Picked Spinach Artichoke Aioli

VARIETY OF WINTER BRUSCHETTA TASTINGS

- White Bean Tapenade, Black Olive Stones
- Whipped Ricotta & Acacia Honey, Pistachio Dust
- Butternut Squash Caponata, Saba

MEDITERRANEAN TASTING

- Roasted Eggplant & Tomato Zaalouk, Traditional Garlic Hummus
  Assorted Crisps, Pita & Flatbreads, Dolmas, Cured Olives, Feta
- Cheese

PAN ASIAN TASTING

- Peking Duck Crepe, Cucumber, Bean Sprouts, Bang Bang Noodles
- Chilled Tuna Cru, Wakame, Togarashi, Cantaloupe
- Pork Rib Bao Bun, Kim Chee

CREAMY POLENTA BOWLS

- Chicken Red Pipian, Queso Fresco Cheese Crumble
- Locally Sourced Mushroom Fricassee
- Organic Short Rib & Root Vegetable Ragout
- Lobster Bolognese

FLATBREAD PIZZA TASTING STATION

Variety of Toppings Highlighting the Northern California Farms, Varieties to Include:

- Fresh Mozzarella, Fontina, Comte, Basil
- Eggplant "Frito Misto", Truffled Ricotta
- Burrata, Roasted Fig, Caramelized Onion, Arugula
- Bulbs of Roasted Garlic, Oven Roasted Tomatoes & Roasted Vegetables
- Stuzzichini, Antipasti with Cured Olives, Artichoke Hearts, Aged Parmesan, Roasted Red Peppers & Olive Oil Rubbed Crostini

GREEK TASTING STATION

- Grilled Leg of Lamb Gyro, Pita, Tzatziki, Red Onion
- Pan Seared Pacific Cod Fillet, Lemon, Fresh Herbs
- Turkey Fattoush Salad with Cucumber, Tomato, Celery, Lemon & Parsley
- Tri Colored Marble Potatoes, Lemon Zest, Garlic, Olive Oil

CARVING STATION

- Grilled Sirloin of Stemple Creek Ranch Filet–Mignon Beef, Chanterelle Mushrooms
- Carved Whole Free Range Chickens
- Yukon Gold Potato Puree
- Variety of Sauces: Basil Pistou, Chimichurri, Main Course Steak Sauce, Harissa, Red Wine Sauce

DESSERT TASTING STATION

- Banana Nut Bread Pudding
- English Toffe Pot de Creme
- Quinoa "Rice" Pudding, Maple Sugar Brûlée

MINI BUTLERED & DISPLAYED DESSERTS

- Lemon Curd Tart, Raspberry
- Chocolate Cups, White Chocolate Mousse
- S'mores Lollipops
- Cheesecake & Pistachio Truffles

- Varieties of Hot Cocoa: Main Course Hot Fudge, Espresso-Chocolate & Butterscotch with Mini Chocolate Chip Cookies