

SUMMER WEDDING MENU



Redwood Hill Farms Goat Cheese Crostini

lavender honey grilled figs, toasted pinenuts, micro bulls blood

Arancinis

summer squash & garden herb risotto fritters, esplette pepper, lemon, asiago

Mini Dungeness Crab Burger

spicy pomelo citrus and micro garden herb slaw, brioche, chili aioli

Toybox Cherry Tomato Tartlets

toybox cherry tomato, pine nuts, fromage blanc olivade, micro arugula

Crisp Mini Tostadas

grilled vegetables, borlotti beans, shaved watermelon radish, avocado and micro cilantro

FAMILY STYLE

County Line Harvest Little Gem Salad

Wild Lokoya blackberries, grilled white nectarines, toasted pecans, late harvest sauvignon blanc vinaigrette

Dirty Girl Farms Heirloom Tomatoes

kalamata olives, cucumber, tuscan lemon-basil salsa verde and ricotta salata

Assorted Acme Breads

rustic loaves, olive bread, green onion focaccia, extra virgin olive oil and aged balsamic

Grilled Hawaiian Butterfish

stuffed sunburst squash, fennel confit, preserved lemon artichoke sauce

Marin Sun Farms Hanger Steaks

knoll farms arugula, fingerling potatoes, porcini mushrooms and caramelized cipolini onions, fig vin cotto

Baby Vegetable Paella

fire roasted gypsy peppers, sofrito, baby vegetables, sofrito, saffron bomba rice, marcona almonds, olives and lemon

Fair Trade Coffee & Organic Teas

selection of coffee and loose tea sticks, Straus family half and half



Executive Chef Luis Herrera