

Wedding Package 1

Appetizer

Hazelnut Crusted Bellwether Carmody Cheese
apple and lingonberry chutney, Melba toast

Salad

Whole Heart Caesar
lemon anchovy dressing, polenta croutons

OR

Tomato Basil Soup
Crème fraiche, crispy leeks

Entrée

Potato Crusted Salmon
golden russet crust, vegetable ratatouille with capers

OR

Gleason Ranch Range Chicken
Pan roast, Marsala glaze, roasted Yukon potatoes, baby vegetables

OR

Roasted Vegetable Risotto
Locally farmed vegetables. Porcini crème fraiche, Nancy's micro-greens

Dessert

Three-Berry Cobbler
Dutch crumble, vanilla Ice Cream

Wedding Package 2

Appetizer

Seared Ahi Tuna

Thai vegetable slaw, sticky rice canapé soy and wasabi

Salad

Golden Baby Beets

Local organic Greens, house aged red wine vinaigrette

OR

Wild Mushroom Soup

Dry sherry, graufette potato crisps

Entrée

Smoked Filet Mignon

fricassee of peppers, potatoes and mushrooms

OR

Corvina Sea Bass

Lobster mashed potatoes, watercress salad

OR

Wild Mushroom Fettuccine

Assorted local mushrooms, sherry porcini cream, Nancy's micro-greens

Dessert

Molten Chocolate Cake

orange essence, Belgian chocolate genache

Wedding Package 3

Appetizer

Fish Three Ways

Roasted Salmon, local oysters, Dungeness crab

Salad

Alma Tierra Farm Greens

50 year aged balsamic, porcini oil, citrus, hazelnuts

OR

Lobster Cappuccino

Saffron bisque, milk foam, fresh grated nutmeg

Entrée

Prime Beef and Lobster

Half Mine lobster, petite filet mignon

OR

Dungeness Crab Stuffed Salmon

Spinach, shallot, crisp potato cake, lemon butter sauce

OR

Organic Vegetable Wellington

Flaky pastry, roasted red pepper coulis, Nancy's micro-greens

Plated Cheeses

Bellwether Carmody, Vella cheddar, Winchester gouda
Tomato jam, lingonberry chutney, Hector's honeycomb, toast

Dessert Buffet

Mini crème Brule, Mini fruit cobblers
Bittersweet chocolate tarts, Mini fruit parfaits
Assorted cakes, Assorted mini cookies
Berries with cream, Mini chocolate éclairs
Mini cheesecakes