

# 2941 Wedding Menu

## Fall 2008

### **Salad Selection**

(Please choose one of the following)

#### **Endive Salad**

Fourme d'ambert, mission figs, port reduction  
or

#### **Caesar Salad**

salmon confit, crouton, white anchovies  
or

#### **Crispy Veal Salad**

sauce ravigote, frisée salad, pickles

### **Appetizer Selection**

(Please choose one of the following)

#### **Yellow Fin Tuna Tartar**

watermelon radish, celery-truffle oil, chives  
or

#### **Wild Mushroom Soup**

black trumpet, chestnuts, celery leaves  
or

#### **Sea Bass Tartar**

grilled scallion, tobiko wasabi, Icicle radish

### **Entrée Selection**

(Please choose two of the following entrées)

#### **Roasted Atlantic Codfish**

creamy fingerling potatoes, braised celery, watercress  
or

#### **Roasted Chicken Breast and Leg Confit**

Savoy cabbage, turnips, porcini sauce  
or

#### **Pan Seared Wild Scottish Salmon**

celery, butternut squash, lemon grass syrah sauce  
or

#### **Pan Seared Skirt Steak**

onion rings, escarole, pepper sauce

### **Pre-Dessert**

#### **Chef's Selection of Sorbet and fresh fruit**

*(Choose one sorbet: Coconut, Lemon, Raspberry Litche, or Grapefruit)*

**Coffee & Citrus Beignets included in menu .**

*2008 Fall menus are subject to change based on seasonal availability  
Please provide entrée counts at time of guarantee.*