



Fall Seated Dinner

~Passed Hors d'Oeuvres~

Endive with Smoked Trout and Candied Grapefruit
Bruschetta with Artichoke, Mushroom and Tomato Relish
Butternut Squash Soup "Shooter"
Open Face BLT on Sweet Buttermilk Biscuit

~First Course~

Poached Tangerine Prawn "Martini"
on a Shredded English Cucumber Nest, Sprinkled with Fresh Mint

~Second Course~

Pecan Crusted Warm Sonoma Goat Cheese
on Frisee, Radicchio and Arugula with Balsamic Vinaigrette

~Main Course~

Grilled Provimi Veal Chop with Tomato Coulis
served on a Bed of Oyster Mushroom Polenta with Broccoli Rabe
and
Red Onion Strudel

Walnut Scallion and Crusty Sourdough Breads and Butter

~Optional Dessert in Place of Wedding Cake~

Buckwheat Crepes
with Sautéed "Pink Lady" Apples, Orange Cardamon Mascarpone
and Grappa-Soaked Grapes