

SEPTEMBER WEDDING

STATIONARY APPETIZERS

Juniper cured Brasola, Paprika cured Lomo, sopraseta
with assorted pickles and such

Local cheeses with house made jams including Shellbark Hollow Farm chevre and Cedar Hill
Meadow

PASSED APPETIZERS

Smoked Trout tea sandwich with cucumber and pickled onion

Radish butter tea sandwiches

Rumbleway Farms chicken liver pate with sour cherries port

SALADS

Lucille's sweet tomato and cucumber salad

Pickled carrot and beet salad with cress, sherry vinegar and maple

ENTREES

Seared & Braised Marinated Brisket (marinade- cabernet, tarragon, thyme, vinegar, celery, onion,
garlic, green peppercorn)
w/ Roasted Shallot, Gorgonzola and Honey Jus

Roasted Baby Squash stuffed with honeyed red lentils, roasted shallot and Gorgonzola

Whole Side of Rye Whiskey Brined Char w/ Roasted Pear, Thyme & Honey Marmalade

SIDES

Mess o' Greens (meatless) Swiss Chard, Collard, Kale

Roasted white and sweet fingerling potatoes with tarragon, chives, honey and green peppercorn

DESSERT

Chocolate Peppercorn Cake finished with Espresso Cream

Old Fashioned Carrot Cake