



REHEARSAL DINNER

THREE COURSE MENU

Beginnings...

MIXED MARKET GREENS SALAD

Candied Butternut Squash, Goat Cheese, Pink Lady Apples, Golden Raisins,
Apple Cider Vinaigrette, Puffed Wild Rice

Entrée....

ORGANIC SALMON

Ryland Field Greens, Oyster Mushrooms, Parsnip Puree

GRIGGSTOWN FARM CHICKEN

Farro, Broccoli, Parsnip Puree

ASPARAGUS AND PEA RISOTTO

English Peas, Asparagus, Spring Onions, Pea Tendrils, Assorted Mushrooms

Dessert....

DOUBLE CHOCOLATE BROWNIE

Red Beet and Crystalized Ginger Ice Cream,
Cherry-Port Compote, Vanilla Whipped Cream

\$50 per Person

20% Administrative Charge and 6.625% sales tax