Menu

MADELEINE AND DEXTER
AUGUST 14, 2011

First Course

ROASTED RED PEPPER BISQUE
SERVED WITH CILANTRO-CRÈME FRAICHE

Second Course

PETITE HEARTS OF ROMAINE WITH SHAVED PARMIGIANO,
TOASTED FOCACCIA CROUTONS AND ZESTY CITRUS DRESSING

Entree

FILET MIGNON WITH ZINFANDEL REDUCTION,
TRUFFLED POTATOES AND CALIFORNIA BABY VEGETABLES
OR
GRILLED PACIFIC HALIBUT SERVED OVER RISOTTO CAKE
ACCOMPANIED BY WILTED SPINACH AND TOMATO CONFITS

Dessert

WEDDING CAKE