

a Wedding Celebration

Campari & fennel, Elderberry & vodka, sodas,
champagne, wine & beer

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Tomales Bay oysters with Star Route shallot mignonette

Hog Island oysters Rockefeller with St George absinthe vert,
Paradise Valley spinach & parmiggiao reggiano

a selection of local cheese with seasonal fruit,
crostini & McEvoy olives

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Star Route greens with roasted baby beets,
Tomales goat cheese, tarragon & balsamico

Wood-fired Brickmaiden sourdough bread

Family style dinner

Baked casarecchia pasta with homemade sausage, Bellwether
Farms Jersey ricotta & a preserved tomato-sweet spice basil sugo

Spring farfalle pasta with local fava beans, mint, green garlic,
preserved meyer lemon & parmigiano reggiano

Stone-fruit-braised BN Ranch lamb with savory & nasturtiums

Seared local salmon with a tangy caper salsa verde

Grilled asparagus with lemon aioli & herbs

Roasted local broccolini with McEvoy olive oil & spring onion

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Cookie platters, organic coffee & decaf

A Vegetarian Menu

beginnings...

Fresh Herb Risotto Cakes
Crispy Spiced Onion Fritters & Raita
Kalamata Olive Crostini

A selection of local cheeses with Olives, Organic Crackers & Accoutrements; including Frog Hollow Nectarines, Sartori Strawberries, Ambrosia Melon, baby Broccoli & roasted Cauliflower

salad...

Paradise Valley Greens with Fresh Organic Porcini, Shaved Fennel,
Lemon-Banyuls Vinaigrette, Hand Harvested Sea Salt & Flowers
Roasted Heads of Garlic and Brick Oven Breads

entree...

Simmered Ginger Red & Green Lentils & Pappadum

Fregola Salad with Heirloom Tomatoes, Seared Shiitake & Oyster
Mushrooms, Toasted Almonds & Truffle Oil

Cinnamon & Saffron Basmati Rice

Sauteed Paradise Valley Spinach with Sesame & Roasted Garlic Oil

Green & Sea Beans with Parsley, Sea Palm & Rose Water

Pink Peppercorn Crusted Tofu with Daikon Radish Vinaigrette

finals...

a Vegan cake and a Vanilla Sponge Cake with Almond
Merengue & Chocolate Pot de Creme Filling

Organic Coffee and Herbal, Black & Green Teas

Sample Menu 2

Pimm's cups, campari, kir royals & sodas, wine & beer

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Preston Point oysters with prosecco mignonette

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Smoked salmon, organic cucumbers & chives on Gospel Flat's potatoes
Fava bean bruschetta with McEvoy olive oil & sea salt
a selection of local cheese with fruit and olives

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Paradise Valley greens with shaved fennel, watermelon radish, San
Andreas sheep cheese & anchovy vinaigrette
Wood-fired Brickmaiden bread

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Family style dinner

Stone-fruit-braised Barinaga Ranch lamb with savory
nasturtium & spring onions

Grilled local wild salmon with heirloom tomato vinaigrette
& Marin Roots bloomsdale spinach

Gospel Flats' baby carrots, thyme & leeks

Crispy herbed polenta with Redwood Hill goat feta
& organic cherry tomato sauce

Caramelized & mashed Tomales cauliflower with McEvoy olive oil

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Warm sugar doughnuts with dipping sauce fondues-
gianduja sauce : Stellina strawberry compote : Straus creme anglaise

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Organic coffee & tea

Sample Menu 3

Baked Brickmaiden bread & garlic stuffed
Tomales Cove mussels

Wild mushroom, garlic & parsley bruschetta

A selection of local artisan cheeses,
seasonal fruit, nuts & olives

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Star Route wild arugula salad with hickory,
pomegranate, goat cheese & balsamic vinaigrette

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Preserved tomato braised Bolinas
brisket with natural juices

Fresh Run Farms potato gratin
with Straus cream

Garlic braised broccoli di cicco
with lemon zest & chilies

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Stellina tiramisu with organic
Straus cream and Kahlua