

noir

Sample Wedding Menu

STATIONARY APPETIZERS

Cheese & Charcuterie Board

Arethusa Farms Blue, Cypress Grove Humbolt Fog, Manchego, Jasper Hill cave aged cheddar, triple cream Brillat Savarin, Speck ham, Saucisson Lyonnaise Pistachio, Sopressetta sweet, cornichons, German grain mustards, organic honeycomb, quince paste, Marcona almonds & red seedless grapes served with thinly sliced rustic breads

PASSED APPETIZERS

Killer Shrimp
jumbo selva prawn, spicy tomato lobster broth,
chive crostini

Crispy Oyster Jicama Taco
salsa verde, heirloom radish slaw

Sweet Potato Papas Bravas *GF*
green garlic aioli, spicy red sauce, crumbled goat

Wagyu Brisket Potsticker *GF*
pomegranate demi-glace, crispy shallot

Cremini Mushroom *GF*
stuffed with sweet Italian chicken sausage, spinach
& gorgonzola

Parmesan Truffle Fries *GF*
served in bamboo cones

PLATED SALAD

Little Leaf Farms Baby Greens
local golden beets, honey crisp apples, crumbled goat
cheese, toasted pepitas, pomegranate arils, and local
honey & apple cider vinaigrette

PLATED DINNER

Borolo Wine Braised Short Ribs
horseradish gremolata, buttermilk Kennenbeck whipped
potatoes, bone marrow demi-glace, crispy balsamic brussel
sprouts, pomegranate arils

Marinated Charred Duck Breast
port berries, parsnip puree, glazed baby farm carrots, lemon
verbena

Atlantic Halibut
olive oil poached, whipped cauliflower, market ratatouille,
citrus fennel slaw

GRAZING DESSERT

Cinnamon Sugar Dusted Churros
dulce de leche

Chocolate Dipped Berries, Cookies & Pretzels

Tiramisu Cups
fresh whipped cream, raspberry & mint

Chocolate S'mores Cups
graham cracker cup, milk chocolate, charred
marshmallow

Fresh Melon & Berry Display *GF*
honeydew, cantaloupe, pineapple, blueberries,
strawberries, red seedless grapes

FRESHLY BREWED REGULAR &
DECAFFEINATED COFFEE & ASSORTED TEAS

LATE NIGHT SNACK

Grilled Mac & Cheese
on thick cut sourdough, rosemary butter