

Wedding Menu option 2 – \$85 per person

Includes non-alcoholic beverages, sparkling water, coffee and tea

first course choices from the garden

radicchio, bitter & sweet

compressed radicchio, mandarin, pine nut, date syrup

frisee forest

frisee lettuce, dried cherries, chives & scallions, pistachios, green apple puree

“olive garden”

weeds & reeds, lightly dressed micro-greens and other agriculture planted in black olive soil

second course pasta choices

beet pesto

casareccia pasta, tossed in a red beet pesto, with goat cheese and orange zest

lamb ragu

bucatini tossed in our tomato & tamari braised lamb shoulder ragu, black olive crumble

wild boar

slow braised in tomato and marsala wine, served with rigatoni in its reduced sauce

third course small plates choices

wild boar belly

apple, pomegranate, celery root

beets

goat cheese, walnut, balsamic

butternut squash

arugula, pickled red onion, oat streusel

fourth course main plates choices

braised beef

50-hour short ribs, soft polenta, green peas, pickled shallots

lamb shank

EBC beer braised lamb shank, contrast of potatoes, baby spinach, preserved tomato vinaigrette

duck breast

sweet potato, buttered leeks, gooseberry

rainbow trout

black barley, fennel, coconut curry

dessert

chef's selection of desserts to share