

# Wedding Menu

Includes non-alcoholic beverages, sparkling water, coffee and tea  
and basket of fresh focaccia with warm olives to share

## *first course*

### **cauliflower**

cauliflower duo, toasted almonds, grapes, mustard seed, gochuchang aioli (V) (GF)

### **arugula**

arugula, pistachios, pear, lemon, asiago, white balsamic (V)(GF)

### **tomato & burrata**

tomato variety, fresh burrata, basil, arugula, balsamic (V) (GF)

### **duck & brussels**

pulled duck confit, brussels sprouts, heirloom carrot, cranberry, goat cheese (GF)

### **smoked trout**

cucumber medley, smoked fish, radish & roe (GF)

## *second course pasta*

### **sundried tomato pesto**

casareccia pasta, tossed in a sundried tomato pesto, with eggplant, basil, and ricotta (V)

### **caramelized onion cream**

rigatoni, spinach and oyster mushrooms, tossed in a caramelized onion and thyme cream (V)

### **sausage & peppers**

corkscrew pasta, spiced nduja, andouille sausage, sweet peppers and red onion in a sweet & spicy red pepper sauce topped with ricotta

### **wild boar**

tender boar shoulder, slow braised in tomato and marsala wine, served with shell pasta in its reduced sauce and

### **bison Bolognese**

slow-simmered bison & tomato meat sauce with bucatini pasta

## *interlude*

### *palate cleansing citrus sorbet*

## *third course main plates*

### **braised beef**

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

### **wild boar belly**

soy glaze, celery root, carrot slaw, gooseberry (GF)

### **lamb sirloin**

red cabbage, red rice, red currants, spiced Greek yogurt (GF)

### **Lake Erie pickerel**

fennel, fingerlings, lemon, capers, shrimp sauce (GF)

### **meat & two veg**

glazed black pepper & coriander brisket, heirloom carrot, whipped potato (GF)

## *dessert*

**chef's selection of desserts or cheese plates**