



WEDDING MENU III

STARTER

GRILLED OYSTERS

PECONIC BAY OYSTERS, LIGHTLY GRILLED, LEMON, PENKO, CAVIAR

SALAD

ARTICHOKE AND FENNEL RAVIOLINI

ORGANIC TOMATO CONFIT, PEARL ONIONS, PARMESAN EMULSION, ANISE HYSSOP SALAD

ENTREE

CHOICE OF

SWORDFISH INVOLTINE

THINLY SLICED SWORDFISH, LIGHTLY GRILLED, PINE NUTS, GOLDEN RAISENS, HERBS
FENNEL, BLOODY ORANGE SALAD, POTATO CROQUETTE

LAMB CHOPS

AMERICAN LAMB CHOPS, GRILLED, ROASTED ROOT VEGETABLES, PORCINI RISOTTO CAKE
CHERRY PORT OF WINE REDUCTION

DESSERT

CAKE OF CHOICE