



*M***ENU**

First Course

RED GREENS SALAD

LOLLA ROSA, RED BELGIUM ENDIVE

TREVISIO RADICCHIO, RED BUTTER LETTUCE

BREADED GOAT CHEESE PATTIES

A GARLAND OF ROASTED BABY GOLD AND RED BEETS

SHALLOT AND WALNUT OIL VINAIGRETTE

Second Course

HOMEMADE BUTTERNUT SQUASH RAVIOLI

BROWN BUTTER SAGE SAUCE

BUTTERNUT SQUASH CONFETTI AND CRISPY SAGE

Entrée

FILET MIGNON

BEEF AU JUS AND BRAISED LEEKS

TRUFFLE MUSHROOMS RISOTTO WITH CHANTERELLES

OR

SEARED AHI TUNA

CHIVE WASABI CREAM

LENTILS LE PUY AND RED BEET CONFETTI

Dessert Buffet

Wedding Cake

CHEF P. WESLEY LIEBERHER

DECEMBER 11, 2010

