

# *6-Course Elopement Menu*

## ***Appetizers***

Oysters on the Half-Shell with Lemon & Golden Moon 'Gin'ionette  
&  
Roasted Beef Marrow Bone accompanied by Italian Salsa Verde, Crispy Fried Shallot and Fresh Baked Baguette

## ***Soup***

Crème of Arugula with Crispy Pancetta  
OR  
Spanish Chorizo & Clam Stew with Cannellini Beans

## ***Salad***

Winter Greens dressed with Pomegranate Vinaigrette and topped with Candied Pecans, Sliced Apples & Crumbled Feta  
OR  
Fresh Citrus & Fennel tossed with Frisée Lettuce and Toasted Walnuts in Herb Vinaigrette

## ***Fish Course***

Whole Grain Mustard & Honey Glazed Norwegian Salmon over Roasted Brussels Sprouts with Bacon-Apricot Jam  
and Yukon Pearls with Viognier Beurre Blanc  
OR  
Miso-Maple Ruby Trout accompanied by Pomegranate & Parsley Farro with Garlicky Sauteed Greens

## ***Poultry Course***

Slow Roasted Cornish Hen with Roasted Apples & Calvados Brandy served with Glazed Root Vegetables  
and Purple Haze Whipped Sweet Potatoes  
OR  
Pan Seared Duck Breast and Dried Cherry-Syrah Reduction Sauce with  
Roasted Butternut Squash, Caramelized Onion & Kale Hash

## ***Meat Course***

Garlic & Herb Seared Petit Filet Mignon with Leek & Blue Cheese savory Cheesecake  
and Seasonal Grilled Vegetables with Lemon-Parsley Butter  
OR  
Grilled Petit Filet Mignon or Lamb Chops over Truffled Cauliflower-Potato Puree  
with Seasonal Grilled Vegetables and Balsamic Reduction Butter