

Adventure Elopement Menu

For the Hike

Charcuterie Board featuring: Saint Andre Triple Crème Brie, 1 yr. Aged Wisconsin White Cheddar and Rotterdam Aged Gouda, Elevation Artisanal Salami in Fennel Dust & Whiskey varieties, with domestic Cured Ham, Pickled Onions, Cornichon, Radishes, Grape Tomatoes, Grapes, Dried Apricots & Cherries, Fig Jam, Mixed Nuts, Pretzel Thins, Water Crackers and Dark Chocolate Salted Caramels

French Onion Soup en flask with Gruyère Croutons

Appetizer

Malpeque Oysters on the Half Shell with Mignonette for Mr.

Shrimp Ceviche with Avocado-Tomatillo Salsa and Zia Tortilla Chips for Mrs.

Main

Pistachio & Mint Crusted Rack of Lamb with Mint Au Jus
accompanied by Buttery Turnip Purée and Sautéed Swiss Chard

Bread Basket from Bread with Extra Virgin Olive Oil & Rosemary infused Balsamic

Salad

Arugula salad mix with Asiago-Herb Croutons, Shaved Parmesan and Preserved Lemon-Garlic Dressing

Sweets

Crème Brûlée for Mr.

&

Dark Chocolate Pots du Crème topped with Chantilly Crème & Berries for Mrs.