

# Rehearsal Dinner

**Down South Cookout**  
*\$85 per person*

- \*Yukon Gold and Smoked Bacon Potato Salad with BBQ Aioli
- \*Caesar Salad, Romaine Lettuce, Croutons, Parmesan, Chives
- \*Crispy Buttermilk Sriracha Brined Fried Chicken, BB Pickles, Honey Butter
- \*Smoked Beef Brisket, Kansas Style BBQ Sauce, Pickled Red Onions.
- \*Crispy New Potatoes with Fresh Herbs, Bacon Lardons and BBQ Aioli
- \*French Beans, Warm Bacon Vinaigrette, Crispy Shallots
- \*Mac and 4 Cheeses, Bacon, Elbow Pasta, Chives

Mini Seasonal Pies



**Napa's Bounty**  
*\$95 per person*

- \*Big Ranch Pepper and Fennel Bisque
- \*Comanche Creek Heirloom Tomato Panzanella, Herb Vinaigrette, Focaccia Croutons, Chervil, Stefano Burrata
- \*County Line Organic Greens, White Balsamic Dressing, Vera Ranch Stone Fruit, Point Reyes Blue Cheese
- \*Artisanal Local Cheese and Charcuterie, Honey Comb, Membrillo, Grissini's and Crackers
- \*Rosemary Scented Dixon Lamb, Mint, Cherry Jus
- \*Wild Pacific Salmon, Roasted and Shaved Market Asparagus, Lemon Butter, Basil Pistou
- \*Fulton Valley Brined Whole Chicken, Roasted Cipollini Onions, Salsa Verde
- \*Big Ranch French Wax Beans, Local Butter, House Mustard, Crispy Onions
- \*Crispy New Potatoes, Fresh Herbs, Roasted Garlic Aioli

K&J Orchards Stone Fruit Tart  
Chocolate Panna Cotta, Coconut,  
Finger Limes, Mint  
Silverado Trail Strawberry Shortcake



**Italian Family Style**  
*\$120 per person*

- \*Bruschetta Platter, Roasted Tomato, Pesto, Burrata, Toasted Focaccia
- \*Arugula and Frisee Salad, Gorgonzola, Candied Pistachios, Crispy Prosciutto, Port Glaze
- \*Antipasti Salad, Radicchio, Gem Lettuce, Olives, Pepperoncini, Parmesan, Salumni, Red Wine Vinegar
- \*Coriander Fennel Crusted Salmon, Wilted Kale, Cipollini Onions, Pancetta, Caper Raisin Emulsion
- \*Porcini Rubbed New York Strip, Glazed Mixed Mushrooms, Roasted Garlic Agri Dulce, Crispy Onions

Tiramisu  
White Chocolate Panna Cotta  
Cannoli, Whipped Mascarpone,  
Pistachio