## 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, BBQ 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**

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

### 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

### 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, Salumi, 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**