Rehearsal Dinner

**Starter**
Heirloom Tomato Salad
Fennel, Micro Basil, Fresh Mozzarella, Pedro Ximenez Reduction and Primolio

**Entrée**
Domestic Lamb Rack Off the Bones
Merguez Sausage, Romesco, Roasted New Fingerling Potatoes, Tomato Confit, Swiss Chard, and Lamb Jus

*or*

Poached Salmon
Wild Caught Domestic Salmon, Slow Poached in Court Bouillon with Root Vegetable Puree, Hericot Vert, Tomato Confit, and Watercress

Vegetarian Option - Ravioletti
Mozzarella Company Crescenza Cheese filled Ravioletti served with Seasonal Accompaniments

**Reception Station**
Artisan Cheese and Savories Platter
Antipasto Platter
Cupcakes Platter
Art in Miniature Platter
Sliced Fresh Fruit Platter

**Reception Passed Hors d’œuvres**
Sliced Seared Tuna on a Wonton Crisp with Wasabi Cream
Citrus Braised Baby Beet and Goat Cheese Spoon
Miniature Crab Cake with Cajun Aioli
Mini White Cheddar Grilled Cheese with Fig Jam
Chicken Satay with Peanut Dipping Sauce

**Beverages**
Super Premium Bar Package
Champagne Toast