

Bride & Groom Private Family Dinner June 13th 2014

APPETIZER

Crab Stuffed Portabella Mushroom with Clarified Garlic Butter

SOUP

Fresh Tomato Bisque Served With Homemade Melba-Toast

FIRST COURSE

Tossed Caesar Salad with Anchovies, Herb Croutons and Freshly Grated Parmesan Cheese Vinaigrette Served with Hot Buttered Irish Scones

MAIN COURSE

Filet of Beef Wellington with Green Peppercorn Sauce

SIDES

Roast Yukon Gold Potatoes and Fresh Seasonal Vegetables

DESSERT

Fresh Strawberries & Cream

Tea or Coffee

