



L'ESPALIER

Wedding Reception Menu

Passed Hors d'Oeuvres

House smoked Scottish salmon

Hudson Valley foie gras mousse with pickled shallots and quince jam

Seared cocoa nib rubbed tuna with sweet chutney

Grilled seasonal vegetables wrapped in prosciutto with tarragon hollandaise

Flambéed Thai spiced shrimp with tomato and paprika, beurre blanc

Veal and pork dumplings with ginger-soy honey glaze

Roasted ceps tarte flambé

Stationary Displays

Display of local New England Cheeses

Goat's milk

Sheep's milk

Cow's milk

with traditional accompaniments of honey, candied walnuts, dehydrated apricots

New England Raw Seafood Bar

Skips Island Creek oysters

Moon Shoal oyster

Scallops ceviche

Shrimp

Clams

Pat's countneck clams casino with American Caviar

With traditional accompaniments

Caviar Bar

American Paddlefish

Siberian Caviar

White Sturgeon

German Osetra

With traditional accompaniments



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First Course

Apple Street Farm young greens with beets, roasted cipollini onions;
tarragon vinaigrette

Butter-poached Maine lobster with turmeric-braised rutabaga and pear-ginger mousse

Main Course

Seared yellowfin tuna with falafel, carrot purée, pomegranates, and golden raisins

Painted Hills beef tenderloin with escargots de Bourgogne, king oyster mushrooms,
and chanterelle purée

Dessert Course

Chocolate-praline gâteau, blood orange fluid gel and fruit of cacao ice cream

Sachertorte souffle