

Table 128.....At The Boonville Hotel

a wedding menu for Julia & Carter

Saturday, August 16, 2014

passed appetizers

savory gougeres

local goat cheese, smoked salmon & arugula---vegetarian ones- piquillo pepper

prosciutto wrapped melon...jalepeno, mint & lime

hog island oyster bar... cilantro & pomegranate mignonette

the first course

garden beets & mixed greens

toasted pecans, local goat cheese & reduced citrus vinaigrette

a main course

slow roast pork ratatouille...

summer squash, heirloom tomato, eggplant,

sweet pepper, garden basil & cumin yogurt

a table of summer fruit galettes

plum galettes, peach galettes

apple & blackberry galettes,

a little cardamom & vanilla ice cream

along with coffee & tea service