

# Table 128.....At The Boonville Hotel

a wedding menu for Cara & Dave

Monday, May 12, 2014

## passed appetizers in the meadow

roasted eggplant & chickpea puree,

fried pita, piment d'ville, maldon sea salt & mint

stuffed dates...bacon wrapped goat cheese & thyme

spring pea & mint shooters with a little nutmeg cream

## the first course fish

baked southern california halibut

pickled red onion, fennel bulb & mojo verde

## a salad course

little gem salad

savory bread salsa, reggiano & mustard tarragon vinaigrette

## the main course

stuffed lamb shoulder

seared asparagus bread pudding, steamed kale, chimichurri & black olive tapenade

## sweet finales

devil's food cake, chocolate ganache & ice cream

along with coffee & tea service

