

the restaurant...at the Boonville Hotel

wedding menu for
Karen & Dan
Saturday June 1st

passed apps...
OYSTERS
on the half shell

PORK RILLETE
apricot chutney and mustard

LITTLE GEMS
smoked trout and wild fennel

dinner...
LOCAL HALIBUT CRUDO
radishes, green tomatoes,
persian mint, yorkville olive oil

to follow
SMOKED DUCK BREAST
cherries, marigold and little gems

then
STEMPLE CREEK GRASS FED BEEF
green garlic, fiddlehead ferns, new potatoes,
and early season basil

to finish
BUCKET RANCH STRAWBERRY SHORTCAKE
with sally's warm cream sauce

late night pizzas
GREEN GARLIC, LAYCHEE, WILD MUSHROOMS
SPICY COPA, FRESH MOZARELLA & ONION SCAPES

