



Wine Country Wedding Menu

Beverage Station

Chilled Flavored Waters In Ginger Jars

Watermelon and Mint

Cucumber and Lemon

Appetizer Stations

Fried Baby Artichoke Station

Crisp Fresh Fried Baby Artichokes Seasoned with Spanish Roja Garlic, Pecorino Romano Cheese, Lemon and Sea Salt

Mac and Cheese Eggroll Station

Goey Classic Mac and Cheese Made with The Santa Barbara Cheese Company Cheeses and Then Peep Fried In Eggroll Skin

Slider Burger Station

Grilled House Ground Seasoned Beef Chuck Patties in Fresh Petit Sesame Buns with Chipotle Mayo and Caramelized Local Onions

Ceviche

Chopped Shrimp and Fish Marinated in Fresh Lime Juice with Green Onion, Cilantro, Heirloom Tomatoes, Jalapeno Chilies and Served in Petit Glass

Local and Artisanal Cheeses on Rustic Wooden Plank

The Santa Barbara Cheese Company's Fresh Cheese Curds, Santa Ynez White Cheddar, Point Reyes Blue Cheese and Franklin Paluso's Teleme Cheese, Citrus Marinated Mediterranean Olives, Housemade Strawberry Mostarda, Santa Maria Strawberries and Blackberries with Fresh Baguette

Salad Course

Roasted Beet, Shaved Sweet Fennel, Wild Arugula and Burrata Cheese Salad
Spanish Sherry Wine Vinaigrette

Entrees

Pan Seared Salmon with Tomato-Saffron Broth, Sautéed Fresh Zucchini Flowers and Fresh Fava Bean Puree

Smoked Braised Beef Shortribs with Fresh Local Sweet Corn Polenta and Crisp Shallots

Roasted Farmer's Market Vegetables with Quinoa Risotto and Fresh Herb Pesto

Breads

Locally Made Artisanal Breads with Extra Virgin Olive Oil

\$75 per person plus tax

