



Barndiva Presents
An October Wedding Menu.

Roederer poured by the Magnum & Full Bar Service

PASSED HORS D'OEUVRES

Goat Cheese Croquettes, Local Lavender Honey

Fra Mani Salumi w/ Spicy Tomato Compote

Ponzu Glazed Tuna Poke on Wonton Chips, Avocado-Wasabi Mousse

Fall Vegetable Flatbreads, Preston Olive Oil

ENTRÉE SELECTIONS

Grilled Herb Lemon Poussin

Fresh Sage Spätzle

Ridge Farm Heirloom Apple Sautéed

Pan Roasted Bass

Crème Fraîche-Cilantro-Mint Quinoa

Barndiva Puttanesca Sauce

SWEET

A Barndiva Wedding Cake

Frangelico Chocolate Mousse

Chantilly Crème Anglaise

Michael Rechiutti Classic

Chocolate Truffles

To be served with Flying Goat Coffee Service

WINE SELECTIONS

Hook & Ladder Chardonnay 2006,
Alexander Valley

Quivira Grenache 2006,
Wine Creek Ranch, Dry Creek Valley
