



"An Evening for the Animals"

Menu

Stationed Appetizers:

Artisanal Cheeses, Vegetable Crudit , 22-Spiced Hummus, and Assorted Crackers

Reception:

Refreshing Orange Blossom Infused Spring Water

Handcrafted Breads and House Whipped European Style Butter

Salad:

Baby Artisan Lettuces, Macerated Cherries, Manchego Shreds, Cucumber,
Domestique Cherry Vinaigrette

Entr e:

Drunken Farfalle Pasta Simmered with Tarragon, Red Wine, and Wild Forest
Mushrooms

Dessert:

Petite Chocolate Cr me Brule with Berries

