

Wedding Sample Menu II

Sakonnet Vineyards Wine Pairing Dinner

Upon arrival, Sakonnet Vidal Blanc and Rhode Island Red are offered to your guests on sparkling silver trays garnished with wild flowers

Butler Passed Hors D'oeuvres

Yellowfin Tuna with Sweet Berry Farm Watermelon & Ponzu Vinaigrette

Panko Seared Sea Scallop with Tomato Ginger Compote

Savory Corn Crème Brulee with Truffled Native Lobster Salad

Braised Short Ribs on a Cornbread Madeleine

Menemsha Fried Oysters Baked in a Porcelain Spoon

Fresh Figs piped with Goat Cheese Mascarpone, sprinkled with Fresh Herbs

First Course Tasting Trio

Watermelon Gazpacho served in "Shot Glasses"

Crab & Mango Salad

Chicken Tamale

~

Paired with Sakonnet Gewürztraminer 2005

Salad Course

Salad of Frisee and Mache with Grilled Native Peaches, Great Hill Bleu Cheese
& Toasted Spiced Pecans with Aged Balsamic Vinaigrette

Silver Baskets of Warm Freshly Baked Bread with Sweet Whipped Butter

~

Paired with Sakonnet Vidal Blanc

Fish Course

Pan-Seared Halibut with Edamame Succotash and Smoked Tomato Coulis

~

Paired with Sakonnet Vidal Blanc

Entrée Course

Rack of Lamb stuffed with Exotic Mushrooms with Red Currant Port Glaze
Goat Cheese & Potato Soufflé
Sweet Berry Farm Pattypan Squash & Baby Carrots sautéed in Herb Butter

~

Paired with Sakonnet Rhode Island Red 2003

Dessert Course

Chocolate Truffle Cake, served with Freshly Whipped Cream & Trio of Fresh
Summer Berries

~

Paired with Sakonnet Sirius NV