

# RYANBROWN

AUTUMN SAMPLE MENU



## Farm To Bar Signature Cocktail

The Brooklyn—bourbon, sweet vermouth, apricot liqueur, lavender bitters

## Butlered Hors D'Oeuvres

Very classic crab cakes topped with lemony crème fraiche

Beef short ribs braised in Long Island Merlot on Bloominghill Farm polenta round

Miniature lamb meatballs with yogurt-mint sauce

Saffron arancini with basil pesto

Trio of deviled quail's eggs—classic, beet pickled, and "Caesar salad"



# Plated Dinner

Tables are set with mixed French dinner breads with Vermont Creamery cultured butter

## FIRST COURSE

Roasted butternut squash soup with ricotta dumplings, garnished with lemon, parsley, garlic and chopped hazelnuts

## MAIN COURSES

Guests are offered a choice of:

Smoked salmon with lemon, pistachios, and sunchoke puree

Beef tenderloin with pickled onions, arugula pesto, and crispy potato

Wild mushroom and mascarpone lasagna with balsamic soaked shiitakes

## MAIN COURSE SIDES

Roasted fingerlings with sea salt, olive oil, and herbs

Autumn vegetables including roasted delicata squash, pearl onions, brussels sprouts, baby beets, and wild mushrooms



## Dessert Table

To accompany the wedding cake:

Warm sticky toffee pudding bites

Lemon bars with olive oil and sea salt

Vanilla bean panna cottas with pomegranate and gingerbread

Salted chocolate tart with sugar crunch

Served with organic coffee & tea service