

# RYAN BROWN

EARLY SUMMER SAMPLE MENU



## Farm To Bar Signature Cocktail

Opal basil sparkling pink lemonade with Hudson Valley vodka and opal basil syrup



## Butlered Hors D'Oeuvres

Tuna crudo on a rice puff with cucumber and lemon

Savory macaron with smoked salmon and dill

Smoked duck on sweet potato chip with rhubarb and ginger

Buttermilk biscuit with apricot, burrata, country ham, and arugula

Kale Caesar salad in parmesan cups

# Dinner

Tables are set with Ryan's herb biscuits with spicy honey and sweet butter

## PLATED FIRST COURSE

Asparagus salad with crispy egg, prosciutto, and mustard vinaigrette

## FAMILY STYLE MAIN COURSES

Poached salmon with cucumber sauce, dill, and golden pearl trout roe

Chicken breast roulade stuffed with wild mushrooms and summer truffle; served with sweet corn sauce and opal basil

Vegetarian Option, served upon request:

Truffled risotto cakes with Nettle Meadow cheese, beets, greens, and leeks

## MAIN COURSE SIDES

House made gnocchi with mixed herbs and parmesan

Early Summer vegetables such as asparagus, artichokes, sugar snap peas, patty pan, and baby haruki turnips



## Dessert Table

To accompany the wedding cake:

Miniature ricotta donut holes with bourbon-caramel dipping sauce

Tiny strawberry shortcakes with local honey

Almond- peach brioche bread pudding bites

Chocolate-hazelnut mousse in a pretzel cup

Served with organic coffee & tea service