



*First Course*

PAN SEARED JUMBO SCALLOPS  
ON PURPLE POTATO PUREE WITH CAVIAR  
AND SMOKED TOMATO SAUCE

*Second Course*

ORANGE CRANBERRY SALAD  
DRIED APPLES, TOASTED ALMONDS, CRANBERRIES,  
AND BABY MIXED GREENS  
SERVED WITH AN ORANGE TARRAGON VINAIGRETTE

*Entrée*

COFFEE ENCRUSTED FILET OF BEEF  
DARK ROASTED COFFEE GROUND WITH CHICORY  
AND CORIANDER SEED  
SERVED WITH A MAPLE PEAR SAUCE

AND

POTATO ENCRUSTED HALIBUT  
TOPPED WITH A CHARRED SCALLION TOMATO RELISH  
AND FINISHED WITH A CITRUS REDUCTION

SWEET POTATO DAUPHINOISE  
LAYERED SLICED SWEET POTATOES AND ASIAGO CHEESE  
BAKED IN A CREAMY CUSTARD

CHEF'S SEASONAL VEGETABLES

*Dessert*

MARIE STEWART WEDDING CAKE