



## Wedding Reception Dinner

### **Open Bar**

Cellar Master Selections of White, Red and Sparkling Wines  
Premium Bar  
Domestic and Imported Beer

### **Plated Dinner**

Plated Three-Course Dinner  
Plated Four-Course Dinner

*Choose one for three courses, two for four-course option:*

Spring Vegetable Salad  
Creamy Lobster Soup  
Hand Selected Greens Salad  
Ahi Tuna Tartar  
Chesapeake Crab Ravioli

*Choose one for three courses, two for four-course option:*

Nantucket Fluke  
Farm Raised Striped Bass  
Organic Salmon  
Bell weather Farms Chicken  
Prime Short Ribs  
Dry Aged Sirloin

### **Dessert**

*Dessert will be the wedding cake, which is to be provided by the bridal party.  
The Inn will cut and serve the cake with vanilla ice cream.*

 **THE WAUWINET<sup>SM</sup>**  
AN INN BY THE SEA

## First Courses

Truffled Rigatoni and Cheeses  
Cave Aged Gruyère, Gouda, Pouligny Fondue

Lobster and Crab Cakes  
Smoked Corn, Mustard Sauce, Jalapeño Olives

Hand Selected Greens Salad  
Shaved Spring Vegetables, Green Goddess Vinaigrette

Collection of Small Beets  
Bayley Hazen Powder, Candy of Pistachios, White Grape Juice and its Gelee

Spring French Onion Soup  
Goat Milk Brie, Pork Belly Dumplings, Caraway Croutons

## Main Courses

Butter Poached Nantucket Lobster  
The Sauce of the Crustacean, "Thumbelina" Carrots, Artichoke Ravioli

Yellow Fin Tuna à la Japonaise  
Ocean Laced Béarnaise, Hon-Shimeji Mushrooms, Soy Glazed Foie Gras

Degustation des Crabes  
Tempura of Chesapeake, Sabayon of King, Unfried Rangoon, Pea Shoot Sprouts

Tenderloin of Beef Wellington  
Spring Pea Purée, Cassia Madeira Jus, Sous Vide Brisket, Tempura Romaine

"Yankee Pot Roast"  
Wagyu Short Ribs  
Encapsulated Truffle Ravioli, Early Spring Flavors

## Desserts

Gianduja Chocolate, Banana and Passion Fruit Crèmeux  
Hazelnut Dacquoise, Coconut Malibu Sorbet

Vanilla Fig Crème Brûlée  
Raspberry Red Pepper Marmalade, Brioche Toast

Blackcurrant Financier Cake  
Spice-Roasted Pineapple with Ginger Ice Cream, Fleur de Sel Tuile