



THE WEDDING CELEBRATION OF JORDAN & HAO

Friday, October 22, 2021

St. James 1868

... CHEERS ...

Passed Hors d'Oeuvres

Duck Confit Crepes

Hoisin, Sweet Corn, Chive

Ahi Tuna Cornet

Wasabi Creme Fraiche

Apricot Baked Brie Puffs

Blackberry, Black Pepper Honey

Date Rumaki

Bacon, Boursin, Balsamic

... PLEASE BE SEATED ...

The Dinner Feast

the below menu served family style at each guest table

Panzanella

Mixed Greens, Heirloom Tomatoes, Cucumbers, Torn Basil

Fresh Mozzarella, Kalamata Olive, Olive Oil Toasted Bread, Balsamic Vinaigrette

Seared Wild Salmon

Maple Mustard Glazed Salmon, Sweet Potato Puree, Brussels Sprouts,

Pomegranate, Toasted Hazelnut, Black Garlic

Braised Beef Short Rib

Red Wine Braised Short Rib, Crispy Fingerling Potatoes,

Roasted Root Vegetables

... THE DESSERT TABLE ...

Petite Apple Cheesecakes

Sea Salt Caramel

Warm Beignets

Dark Chocolate Bourbon Sauce

