

Union Trust

REHEARSAL DINNER MENU

FIRST COURSE SELECTIONS

(SELECT ONE)

PORCINI SEARED SCALLOP

*Sun-Dried Figs, Micro Green Salad, Blood
Orange Gastrique*

AHI TUNA TARTARE MARTINI

*Avocado, Bok Choy, Red Onion, Tomato,
Garlic Sesame Vinaigrette, Lotus Root*

TRUFFLE ASPARAGUS CREAM

*Roasted Asparagus Puree, Truffle Essence,
Crème Fraiche, Black Truffle Shavings*

RUSTIC MUSHROOM

*Scarlet Butter Leaves, Baby Arugula, Wild
Mushroom Ragout, Asparagus Tips, Roasted
Tomatoes, Spiced Sherry Vinaigrette, Shaved
Pecorino*

ENTRÉE SELECTIONS

(CHOICE OF TWO)

BONE-IN FILET MIGNON

*Char-Grilled, Prosciutto Butter, Dauphinoise
Potatoes*

TENDERLOIN OF PORK

*Chipotle Lime Glaze, Honey Roasted
Tomatoes, Tasso Grit Cake*

PAN-SEARED CHICKEN BREAST

*Herb Crusted, Sauteed Jumbo Lump
Crabmeat, Sauce Choron, Parmesan Risotto*

BRAISED HALIBUT

*Tomato Shrimp Broth, Root Vegetables,
Peruvian Potatoes*

ROASTED LOIN OF LAMB

*Lavender Essence, Apricot Demi, Moroccan
Couscous*

GRILLED VEAL CHOP

*Char-Grilled, Porcini Demi Glace, Truffled
Potatoes*

STRIPED BASS

*Pan Roasted, Candied Lemon, Blood Orange
Beurre Blanc, Jasmine Rice, Toasted Pine
Nuts*