



**Barndiva Presents**  
An August Wedding Menu.

Louis Bouillot Sparkling Rosé

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**PASSED HORS D'OEUVRES**

**Barndiva's Goat Cheese Croquettes,**  
Lavender Honey

**Black Sesame Encrusted Tuna**  
Tataki & Tartar

**Grilled Pork Sticks**

**Barndiva Frites**

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Watercress & Quetzal Early Girl Tomato Salad

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**ENTRÉE SELECTIONS**

**Spice Crusted Liberty Duck Breast**  
Natural Jus  
Baby Bok Choy  
Roasted Yam Purée

**Pan-Seared California White Bass**  
Blue Lake Beans w/ Toasted Almonds  
Mascarpone Polenta

At the conclusion of dinner  
Artisan Cheese Plates family style with bread & accoutrements

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**SWEET TABLE**

**Apple-Berry Cobblers**

**Carrot Cup Cakes,**  
Cream Cheese Frosting

**Mini Lemon Bars**

**Macaroons imported from Paris**

**Mixed Chocolate Mousse Cups**

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**WINE SELECTIONS**

**Kelley & Young Sauvignon Blanc 2007,**  
Alexander Valley

**Barndiva Cabernet Sauvignon 2003**  
Nous Deux Vineyards,  
Dry Creek Valley

**Preston of Dry Creek, Syrah 2006,**  
Dry Creek Valley