
CATERING BY CHEF —
KENT RATHBUN

Reception

Kobe Beef Carpaccio
roasted shallot-black pepper vinaigrette

Bacon Wrapped Shrimp Stuffed Jalapeños
spicy remoulade

Local Goat Cheese Toast
balsamic-mint strawberries

Chef Rathbun Cooking Demonstration

Soft Scrambled Rathbun Farm Egg
king crab, caviar butter

Second Course

Tender Kale, Farm Egg Salad
candied pecans, tangerine vinaigrette,
grana padano, dried blueberries

Third Course

Smoked Texas Wagyu Sirloin
porcini demi, truffle whipped potatoes,
sage brown butter

Dessert

White Chocolate Pumpkin Bread Pudding
rum caramel sauce

*Menu \$90/person
add wine pairings starting at \$25/person*
