
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
