



Hors D'oeuvres Selections

Passed

Marinated Pulled Pork with Achioté and Pickled Red Onions on Masa de Maiz
Braised Short Rib on a Truffle Potato and Micro Greens
Chicken Skewer with a Spicy Peanut Sauce
Smoked Salmon on a Potato Latke with Chive Crème Fraîche
Tempura Frits with Seasonal Vegetables and a Spicy Aioli
Golden Plum Glazed Grilled Prawns with Chorizo
Duck Rillettes with Fennel and Roasted Onion Jam
Hoisin Honey Glazed Beef Skewer with Grilled Onion
Prawns Marinated in Soy, Ginger and Roasted Coconut with Chinese Black Beans and Cilantro
Dungeness Crab Salad, Radicchio, Avocado, Lemon in an English Cucumber Cup
Thinly Sliced Filet Mignon with Point Reyes Farmstead Blue Cheese and Caramelized Onions
Spicy Lamb Meatballs with Mint Chutney
Grilled Vegetable Bruschetta, Pesto Sauce, Garlic on a French Baguette Crouton
Tuna Tartar in a Wonton Cup with Red Onion, Cilantro, Wasabi Vinaigrette and Avocado Mousse
Shrimp Skewer Marinated with Lemon, Cilantro and Jalapeno
Tomales Bay Half Shell Oysters with Mignonettes
Rock Cod Ceviche Marinated in Lime Juice, Cilantro, Carrots, Fresno Peppers and Red Onion Spring
Rolls with Cucumber, Red Peppers, Rice Noodles, Mango Chutney with a Sweet Chili Sauce
Crispy Beef Empanadas with a Roasted Poblano Pepper Sauce

Stationed

Artisanal Cheese: *Local Cheese, Candied Nuts, Seasonal Fruit, Artisan Breads*

Charcuterie: *Selection of Meats, Roasted Peppers, Marinated Vegetables, Dipping Sauces*

Antipasto: *Marinated Vegetables, Roasted Peppers, Pickled Vegetables, House Marinated Olives*

Seafood: *Prawns, Oysters, Crab Legs, Assorted Dipping*

Ceviche or Sashimi *Available Upon Request*

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