

Silver Rose Cellars

Sample Wedding Menu

- Hors d' Oeuvres Passed in Tasting Room -

Eggplant Caponata Crostini

Savory Eggplant, Red Pepper and Onion Mixture on thin and Crispy Crostini

Figs and Goat Cheese

Black Mission Figs Piped with Goat Cheese and Garnished with Basil

Silver Rose Cellars Current Releases poured in tasting room



- First Course -

Panzanella Salad

With Vine Ripened Tomatoes, Cucumbers, House Cured Olives and Croutons

Tossed with Basil Mint Vinaigrette

Silver Rose Cellars 2001 Chardonnay



- Entrée -

Balsamic Lamb

Butterflied Leg of Lamb in a Wine and Balsamic Vinegar Marinade

With a Red Wine, Black Pepper and Mint Reduction

Creamy Herb Polenta with Smoked Gouda, Spring Succotach

Or

Chicken

Roasted Breast of Chicken Stuffed with Prosciutto, Spinach and Ricotta

With Red Wine and sun-Dried Cherry Sauce

Roman Style Gnocchi - Semolina Flour Gnocchi

With Fresh Herbs, Grana Padano Cheese, Shaped and Griddled

Market Vegetables

Rosemary and Olive Breads with Extra Virgin Olive Oil

Silver Rose Cellars 2001 Merlot



- Dessert -

Wedding Cake
Silver Rose Cellars 2000 Cabernet Sauvignon
Coffee Service