

Real Weddings Leora & Ben MENU

Yam Biscuit Round

with Cumin Spiced Kosher Lamb with Mint and Apricot Chutney

Tuna Poke

on Japanese Seaweed Salad served in Iced Spoon with Tamari (Gluten Free)

Belgian Endive

filled with Toasted Walnut and Seared Mushroom Salad (GF & Vegan)

Country Style Green Beans

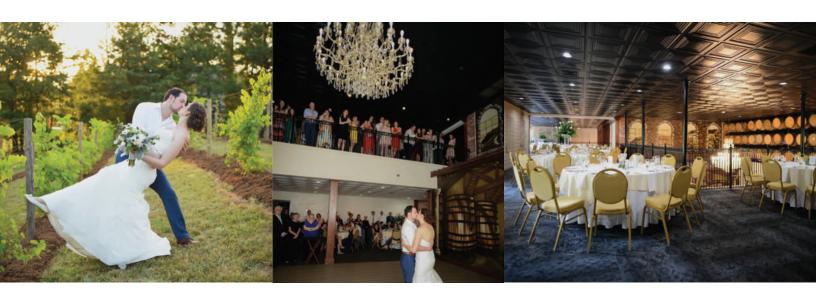
with Country Ham and Vidalia Onions.

Salmon Griddled in Olive Oil

with Tarragon Leaves, Warm Citrus, and Pink Peppercorns

Maple Curry Acorn Squash

filled with Brown Rice, Golden Raisins, Baked Apple, Sweet Onion, and Coconut Curry Sauce



Photography: Ashley Stone Photography