



Italian-American Wedding Feast

The Metropolitan Building, Long Island City

Our spring menus start with lots of asparagus, garden peas, morels and other wild mushrooms, locally caught fish, spring lamb and grass-fed veal. In honor of spring, we bring lots of those first greens to the table, because after the winter months of root vegetables and limited fruits, those delicate salad greens taste incredible.

A classic American spring hors d'oeuvre—deviled organic eggs topped with American caviar or pink sea salt. Eggs are a symbol of birth and renewal, and we use them a lot in spring cooking. Grilled asparagus with shaved Toussaint (a cheese from a former nunnery in Poughkeepsie, yes, Poughkeepsie!) and a poached egg on toasted country bread—a delicious first course. Working with local, seasonal foods may seem limiting to some, but for us it's an inspiring challenge.

PASSED HORS D'OEUVRES

Crispy Potato Pancake

American caviar | crème fraîche

Asparagus and Parmigiano Tartlette

pea-shoot garnish

Grilled Garlic Shrimp

Anson Mills polenta pancake

Day-Boat Fish and Chips

served in a tiny flower pot

Tuscan-Style Grilled Quail Legs

rustic balsamic glaze

Chicken Saltimbocca

stuffed with sage

Country Ham and Fontina Cheese Toast

TUSCAN TABLE

Selection of Artisanal Cheeses

*aged Parmigiano-Reggiano | Fontina Val d'Aosta | Taleggio | Gorgonzola Dolce |
Casa di Mozzarella (from Arthur Avenue)*

Salumeria Spread

handmade salami | prosciutto di Parma | hot and sweet soppressata (Faicco's Pork Store)



Grilled Market Vegetable Antipasto

eggplant | roasted red and yellow peppers | zucchini | carrots | artichoke hearts | lemon-garlic aioli | roasted red-pepper dip | marinated olives | caper berries

Calabrese Caponata

slow-cooked vegetables | golden raisins | tomato ragù

Crostini

crackers | pizza bianca | ciabatta (from Sullivan Street)

FIRST COURSE

Borgati's Three-Cheese Ravioli

slow-roasted San Marzano tomato sauce | basil chiffonade

MAIN COURSE SELECTIONS

Grilled Rib-eye Steak

salsa verde | rosemary roasted new potatoes | asparagus vinaigrette

Organic French-Cut Chicken Breast

spinach-and-pine-nut stuffing | saffron beurre blanc | Anson Mills polenta | grilled asparagus

DESSERT BAR

Doughnut Plant Donuts

4-tiered tower

Kobrick's Fair-Trade Coffee and SerendipiTeas

organic milks | sugars | stevia natural sweetener

Three-Tiered Wedding Cake

cannoli and pistachio filling