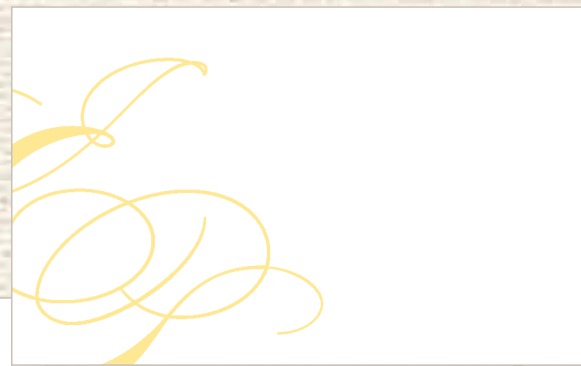


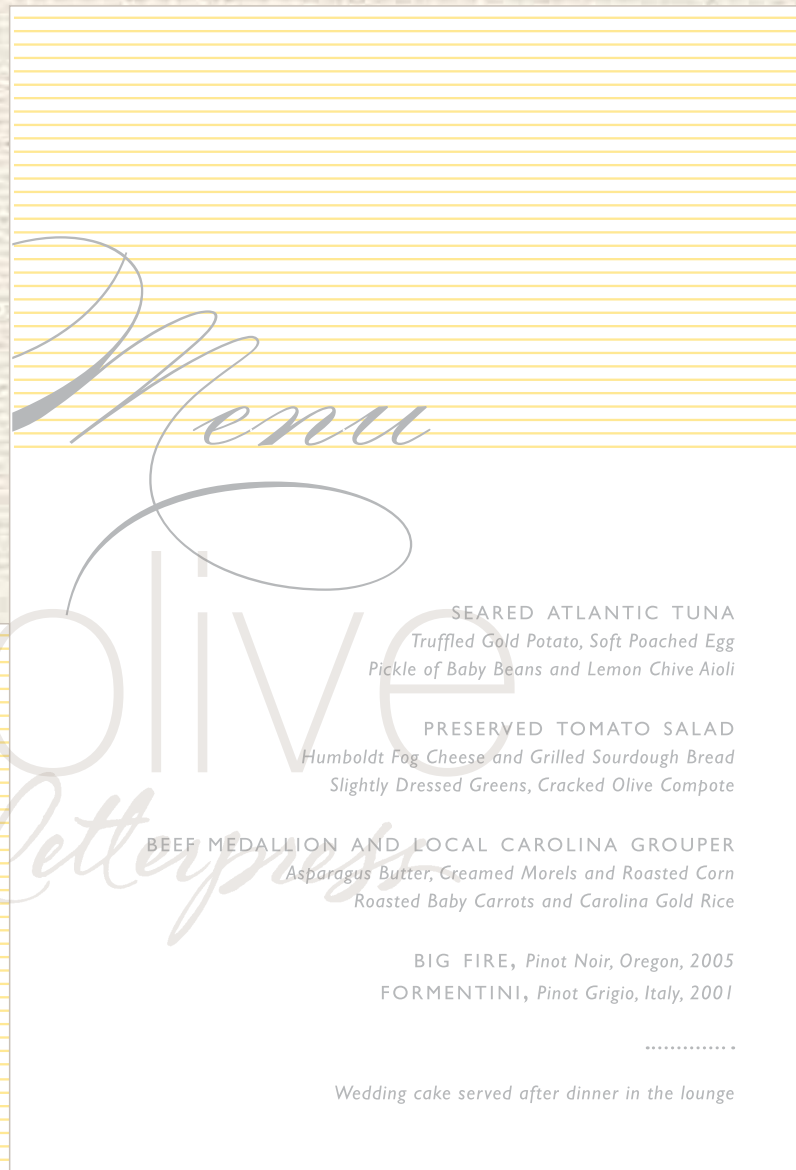
**MONTAGU**

Coordinating Pieces

INK: Sun, Pewter  
FONT: Standard 13  
PATTERN: Seersucker  
& Ottoman



Placecard



SEARED ATLANTIC TUNA  
Truffled Gold Potato, Soft Poached Egg  
Pickle of Baby Beans and Lemon Chive Aioli

PRESERVED TOMATO SALAD  
Humboldt Fog Cheese and Grilled Sourdough Bread  
Slightly Dressed Greens, Cracked Olive Compote

BEEF MEDALLION AND LOCAL CAROLINA GROUPER  
Asparagus Butter, Creamed Morels and Roasted Corn  
Roasted Baby Carrots and Carolina Gold Rice

BIG FIRE, Pinot Noir, Oregon, 2005  
FORMENTINI, Pinot Grigio, Italy, 2001

.....  
Wedding cake served after dinner in the lounge

Menu



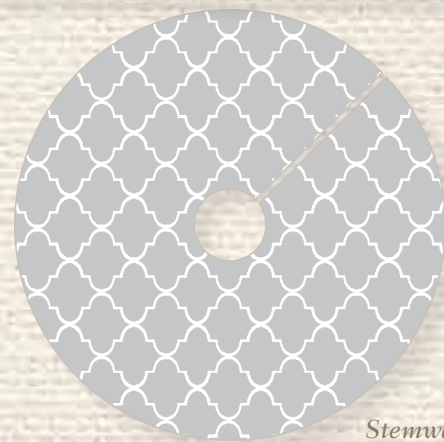
Folded Butler Card



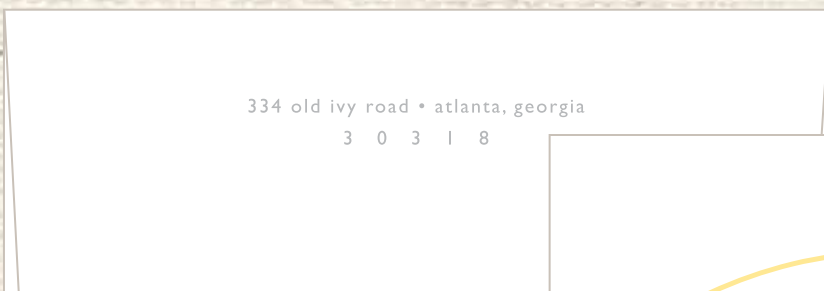
Calling Card



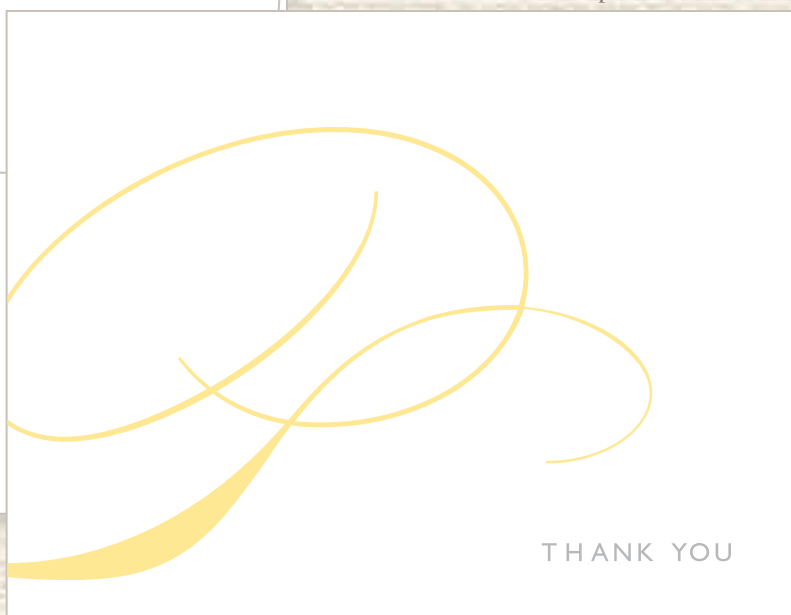
Folded Table Number



Stemware Collar



Folded Notecard & Envelope



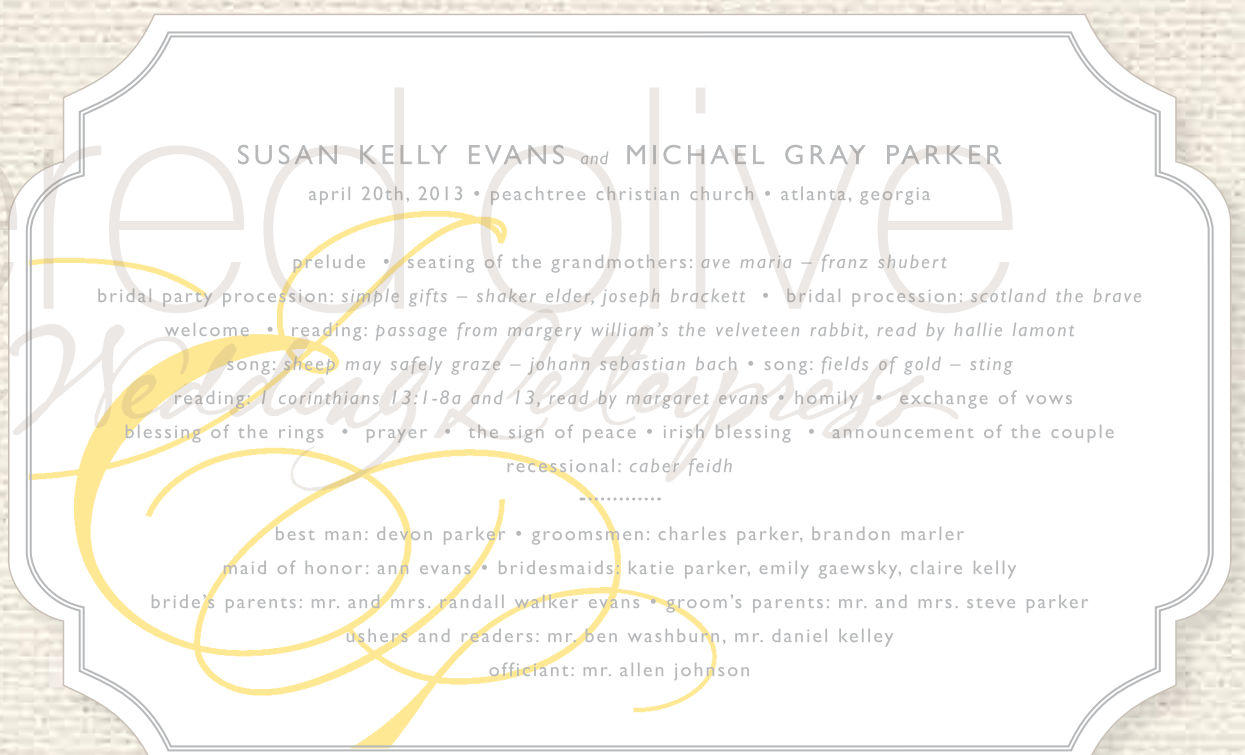
THANK YOU



Welcome/Favor Tag



Insert Card



Ceremony Program