



## Real Weddings - Beret & Paul

August 15th, 2009

Wellspring Spa,  
Ashford, Washington



~ Menu ~

Smoked salmon spread with fresh dill  
in cucumber cups

Cherry tomatoes filled with house made olive tapenade

New England clam bake with clams, mussels, crab, potatoes and corn

Summer garden salad with tangerine vinaigrette

Corn chowder

Ruby Jewel ice cream sandwiches

Late night snack: Charcuterie plate with local Rainier and Bing cherries



Beret and Paul were married at the spectacular Wellspring Spa near Mt. Rainier National Park, and the setting could not have been more beautiful.

The bride was from New England and asked for a traditional clam bake. With no access to a beach or fire pit to cook in, we improvised and created more of a Lowcountry Boil with crab, mussels, clams, potatoes, corn and seaweed. We cooked the seafood with Cajun seasoning and then dumped it on tables covered with white

butcher paper. It was great to see everyone all dressed up and going to town eating with their hands!

We found these beautiful cherry tomatoes (see photo at right) at Backyard Bounty Farm in late August. They were as sweet as can be, and paired with savory olive tapenade, they were a hit. Beret (the bride) introduced us to Melanie Plies, who owns Backyard Bounty, and we have been sourcing ingredients from her ever since. All in all it was a huge success!

