



In addition to the location, food was of utmost important to the couple. “We wanted our guests to be wowed and to enjoy every moment,” says Alyssa. A choice of tomato-crust sea bass and soft polenta paired with asparagus or roasted tenderloin of beef with crusted baby potatoes and a cognac-peppercorn demi-glace followed a salad course of butter-leaf lettuce with roasted tomato and crumbled feta. A decadent trio of desserts included crème brûlée, pecan brownies, and raspberry mousse. A square wedding cake with three beautiful layers was enjoyed as a sweet finish to the evening. Each cake layer was outlined in the same pale blue pattern seen in the invitation suite, and decorated with the same varieties of fresh florals in shades of violet and green that topped the reception tables. The contemporary confection was perched atop a glittering rhinestone-studded stand, adding just the right amount of laidback glamour to the night’s festivities.