



Amy Molen & Bill Phillips

the location PRIVATE ESTATE, BEVERLY HILLS, CA

the photographer CHERIE STEINBERG COTÈ FOTO

how they met

When Bill visited Amy's parents' home for a business meeting with her father, it was Amy who answered the door. For Bill, it was love at first sight, and their relationship "across the miles" began right away.

the proposal

Six months later, Amy participated in a photo shoot for Bill's business, and Bill surprised her with his marriage proposal in the elegant foyer of his Beverly Hills home.

the wedding

The couple brought in Linda Pitelli of Eventful and after a single meeting, Linda began designing and planning the event. Wanting to create a church feeling for the ceremony, Linda designed an elaborate setting within the Beverly Hills estate, incorporating thousands of yards of gold and cream fabrics, elegant gold chairs, and thousands of beautiful flowers. An artist was commissioned to portray the couple in a painting that was displayed in the foyer and the back drop for the cermony. The painting not only provided décor for the ceremony, it also served as a wedding treasure as their wedding guests signed the back of the canvas. A second painting was rented and displayed above the dinner reception area to reflect Bill's love of art. The existing chandelier found within the foyer was the inspiration for the gathering of lights over the pool and the installation of chandeliers for the reception tent. The floral centerpieces were decorated with Amy's magical color, lavender. The silk linens were also lavender to compliment the beautiful florals.

The couple's attire, designed to create a sense of "Old Hollywood" elegance, included Amy's Vera Wang strapless gown and Bill's cream Armani tuxedo. For the reception Amy changed to a Vera Wang silk bias-cut gown with Tiffany chandelier earrings and necklace, and Bill donned a dark Armani suit.

Music included the Arpeggio String Quartet playing as the guests arrived and during the ceremony. Islanders Bagpipers escorted the bride to the ceremony and ushered the couple out. Guests were treated to the Jazz Quartet, Evolution, during cocktails, and the Eurotones and the Glen Miller Orchestra played during the reception.

The dinner was created and prepared by Chef Gavin Baker, formerly of Chai in Hollywood, and now Excutive Chef in Salt Lake City. A fabulous Tuscan country brunch was served the following day, and an Asian lunch was prepared at the couple's estate by Chef Gavin and his crew.

the honeymoon

They spent their wedding night at their home in Beverly Hills, then flew to Rome for a weeklong honeymoon.

CHEF'S TASTING MENU

HORS D'OEUVRES

Oyster "Shooters" with Lemon-Soy and Iranian Osetra Caviar Sesame Crusted Tuna Balls with Ginger and Scallion Coconut-Cashew Roast with Chili and Dried Fruit Spiced Lamb Kebabs with Jalapeno-Kiwi-Mint Jelly Kobe "Handrolls" with Foie Gras and Asparagus Seared Salmon Rolls with Potato Mousse Jerked Chicken in Fresh Rice Paper Crispy Asparagus with Cheese

DINNER

amuse

Marinated Haricot Verts with Lemon Vinegar and Truffled Goat Cheese Premium Russian Beluga Caviar and Smoked Salmon Mousse "Cornets' Butternut Squash "Bisque" with Brown Butter "Foam" Osso Buco "Custard" with Savory Tangerine "Jam" Pierre Jouet Fleur de Champagne 1996 Brut

second

Chilled Dungeness Crab and Lobster Salad with Young Leaves, Preserved Lemon Dressing and Smoked Tomato Syrup. Chablis Grand Cru Les Clos 2003 Domaine William Fevre White Burgundy

third

Thyme and Shallot Roasted Wild Striped Bass with Puree of Cauliflower and Glazed Pine Mushrooms Vosne-Romanée le Cru 2002 Aux Malconsorts Red Burgundy Sylvain Cathaird Newton 2002 Chardonnay unfiltered Napa Valley

intermezzo

"Cappuccino Style" Granite of Celery and Heirloom Apples Grand Vin de Leoville Las Cases 2002, Saint Julien Bordeaux

*fifth*Whole Roasted Tenderloin of Hickory-Cured Prime Angus with Braised Kale and a Yukon-Maitake Gratin Alsace Grand Cru Sommerberg 2000 Boxer Riesling

finale

Fresh Cheese with Lavender Honey, Persimmon Puree and Assorted Fall Fruits Alsace Grand Cru Sommerberg 2000 Boxer Riesling











POST DINNER Assorted

Award Winning Cheeses with Appropriate Garnish Spanish Blue "Cabrales" with Smoked Prosciutto and Crusty Bread Cypress Grove "Bermuda Triangle"
with Sauvignon Blanc Gelee
and Unbrined Olives Carr Valley "Cave Aged Chedder" with Guinness-Apricot Mustard Sally Jackson "Chestnut Aged Sheep" with Pumpkin Jam Neal's Yard Dairy
"Gorwydd Caerphilly"
with Dried Pear Chips
Kraches Burgenland 2001 #5 Muskat ottonel Trockenbeerenauslese Dow 1977 Vintage Port Graham's 30 year Tawny Port Sassicaia Grappa, Allegrini Grappa, Amarone Grappa Macallan 18 year

















