



GALA

Dinner



A P P E T I Z E R S

HONEY PINEAPPLE

toasted coconut, strawberries

ORANGE-JUMBO SHRIMP COCKTAIL

melon trio skewer, cilantro lemon grass aioli

ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

S O U P S A N D S A L A D

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP

arugula pesto oil, crème fraiche

CHICKEN WITH SOBA NOODLES

soy sauce, shiitake mushrooms, scallions, carrot, leek

SALAD OF ARUGULA AND FRISÉE

William pear, mandarin segments, pistachios,
cherry tomatoes, organic mixed seeds

ENTRÉES

* **CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP**
sautéed spinach, green beans, caramelized pineapple, balsamic reduction

* **RACK OF LAMB WITH CANNELINI BEANS AND GARLIC PEARLS**
roasted bell pepper, sautéed artichoke

* **MAPLE-LACQUERED DUCK BREAST**
corn-cranberry pudding, candied figs, braised greens, cider vinegar sauce

* **COBIA FILLET**
smashed potato crab galette, sauce vierge, haricots verts

BAKED RICOTTA STUFFED SHELLS
garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

TRUFFLED MUSHROOM RISOTTO
Parmesan and mascarpone cheeses

DESSERTS

CHOCOLATE SOUFFLÉ
warm dark chocolate sauce

BALSAMIC STRAWBERRIES
white chocolate mousse

LEMON MERINGUE CHEESECAKE
blueberry sauce, crushed amaretti

BLACK FOREST CAKE NO SUGAR ADDED
chocolate cake, Kirschwasser-flavored cream,
Bing cherries, chocolate shavings

