



# GALA

*Dinner*

## APPETIZERS

### PINEAPPLE BOAT

toasted coconut, strawberries

### ORANGE-JUMBO SHRIMP COCKTAIL

melon trio skewer, Cilantro lemon grass aioli

### ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

## SOUPS AND SALAD

### CREAMED ARTICHOKE AND HERITAGE CARROT SOUP

arugula pesto oil, crème fraîche

### 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 TOMATO COUSCOUS AND GARLIC PEARLS**  
roasted red bell pepper, sautéed artichoke

\* **YELLOWFIN SOLE FILLET**  
smashed potato crab galette, sauce verge, haricots verts

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

\* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

## DESSERTS

### CHOCOLATE SOUFFLÉ

warm dark chocolate sauce

### BALSAMIC STRAWBERRIES

white chocolate mousse

### BLACK FOREST CAKE NO SUGAR ADDED

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings