



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

E N T R É E S

* 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

* MAPLE-LACQUERED DUCK BREAST

corn-cranberry pudding, candied figs, braised Swiss chard, cider vinegar sauce

* YELLOWFIN SOLE FILLET

smashed potato crab galette, sauce verge, haricots verts

BAKED RICOTTA STUFFED SHELLS

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

TRUFFLED MUSHROOM RISOTTO

Parmesan and mascarpone cheeses

D E S S E R T S

CHOCOLATE SOUFFLÉ

warm dark chocolate sauce

BALSAMIC STRAWBERRIES

white chocolate mousse

LEMON MERINGUE CHEESECAKE

blueberry sauce, crusted amoretti

BLACK FOREST CAKE NO SUGAR ADDED

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