



GALA

Dinner

A P P E T I Z E R S

PAPAYA WITH A RAINBOW OF FRUIT

banana liqueur, coconut shavings

JUMBO SHRIMP COCKTAIL

brandy cocktail sauce

* FOIE GRAS WITH APPLE TARTE TATIN

cassis reduction

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

ROASTED PARSNIP SOUP

crispy kale, pumpkin seed oil

CHICKEN AND ORZO

greens, root vegetables, lemon

APPLE, PEAR AND CUCUMBER SALAD

frisée, dried cherries, blue cheese crouton

E N T R É E S

* SURF AND TURF

filet mignon, lobster tail, herb garlic butter,
porcini basmati rice, sautéed vegetables

* BASIL CRUSTED VEAL RACK WITH MORELS

loaded mashed potatoes, zucchini pearls

ASIAN-STYLE ROTISSERIE DUCK

sweet-and-sour sauce, sesame stir-fried vegetables, fried egg noodles

MUSHROOM RAVIOLI

garlic cream sauce, forest mushrooms, tomato ragoût

* PAN-SEARED ARTIC CHAR

parsnip purée, arugula oil, roasted Italian vegetables

PISTACHIO AND CHEESE-CRUSTED EGGPLANT PICCATA

Israeli couscous, garlic-tomato ragoût

D E S S E R T S

WARM FLOURLESS CHOCOLATE CAKE

molten chocolate center, whipped cream, assortment of berries

BERRY ANGEL FOOD CAKE

triple berry compote, Chantilly cream

PASSION FRUIT CHEESECAKE

Oreo crust, citrus segments

TIRAMISU NO SUGAR ADDED

mascarpone cream, coffee and Kahlúa-soaked sponge cake