



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 GOURMET VEGETARIAN
arugula pesto oil, crème fraiche

CHICKEN WITH SOBA NOODLES

soy sauce, shiitake mushrooms, scallions, carrot, leek

SALAD OF ARUGULA AND FRISÉE GOURMET VEGETARIAN

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

ENTRÉES

BAKED RICOTTA STUFFED SHELLS

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

FILET OF BEEF WELLINGTON *

duck liver-mushroom duxelles, beef tenderloin, puff pastry, Madeira sauce,
duchess potatoes, asparagus, sugar snap peas

* 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

* MAPLE-LACQUERED DUCK BREAST

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

TRUFFLED MUSHROOM RISOTTO GOURMET VEGETARIAN

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

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