



## Charity Gala

(Autumn/Winter)

~Passed Hors d'Oeuvres~

Crab Cake with Ginger Scallion Pesto  
Brazilian Coconut Chicken with Dijon Orange Marmalade  
Crimini Mushroom Cap Stuffed with Saffron and Roasted Tomato Risotto  
Pomegranate Glazed Pork Tenderloin on Crostini with  
Pomegranate Apple Chutney  
Butternut Squash Soup Sip Drizzled with Raspberry Coulis

~First Course~

Chilled Alaskan Salmon with Roasted Morel and Oyster Mushrooms  
in a White Truffle Vinaigrette with Vegetable Confetti

~Second Course~

Butter Lettuce Salad with Point Reyes Bleu Cheese,  
Carmelized Walnuts, and Pear Balsamic Vinaigrette

~Main Course~

Shiitake Crusted Filet Mignon with Roasted Shallot and Cabernet Demi Glace  
served with  
Chive and Creme Fraiche Mashed Potatoes,  
Braised Rainbow Swiss Chard, and  
Glazed Baby Carrots and Turnips

Assorted Artisan Rolls and Breads with Sweet Butter

~Dessert Trio Presentation~

Banana and Rum Creme Brulee in Demitasse Cup,  
Chocolate Madeleines,  
White Chocolate Covered Strawberry