



Charity Gala Fundraiser

~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,
Caramelized Walnuts, and Pear Balsamic Vinaigrette

~Main Course~

Shiitake Crusted Filet Mignon with Roasted Shallot and Cabernet Demi Glace
served with
Chive and Crème 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 Crème Brulee in Demitasse Cup,
Chocolate Madeleines,
White Chocolate Covered Strawberry