

ANNUAL BENEFIT

· · HORS D'OEUVRES · ·

Mediterranean Lamb Tartalet (NF)

Spicy Lamb Sausage. Smoked Gouda Cheese & Pickled Cherry Tomato

Micro Iberico Ham & Gruyere Panini (NF)

Black Truffle, Dijon Crème & Ossetra Caviar

Whiskey & Honey Glazed Chicken Skewer (DF, GF, NF)

Reuben Fritter (NF)

Spicy Russian Dressing

Rosemary Beef Tenderloin Beurre Noisette (NF, GF)

Black Truffle Demi & Chives

Wild Mushroom Soup Shooter (GF, NF, VEG)

Spicy Russian Dressing

· · · FIRST COURSE · · ·

Fennel & Winter Radish Salad (GF, NF, V)

Winter Lettuce, Shaved Fennel & Radish, Blood Oranges; Pomegranate Vinaigrette

· · · MAIN ENTREES · · ·

Roasted Wild Rockfish Fillet (GF, NF)

Yellow Pepper & Corn Purée, Blistered Market Vegetables

Tarragon Pistou

Charcoal Grilled Sirloin (NF, DF)

Fregola With Roasted Garlic

Roasted Carnival Cauliflower

Chimichurri Sauce

Fontina & Prosciutto Stuffed Chicken Breast (GF)

Mashed White Sweet Potatoes, Brussels Sprouts & Chestnuts

Plum Agrodolce

Wood-Roasted Eggplant Steak (GF, NF, VEG)

Jasmine Rice Pilaf With Cilantro & Mint

Wilted Rainbow Chard, Channa Masala & Cucumber Dill Relish

· · · · · DESSERTS · · · · ·

Pumpkin Spiced Bundt Cake (NF)

Thyme Creme Anglaise, Pumpkin Seed Streusel

Pumpkin Spiced Whipped Cream & Candied Pepitas

Chocolate Autumn Leaf