

Gold Gala

Appetizers

ROASTED BEETS AND ORANGE SEGMENTS **GF** **V**
pistachio, feta cheese

JUMBO SHRIMP COCKTAIL **GF**
horseradish, cocktail sauce

ESCARGOT BOURGUIGNON
herb garlic butter, Burgundy wine, French bread

Soup and Salads

SUNCHOKE SOUP **GF**
chipotle powder, toasted pumpkin seeds, chive oil

FRENCH ONION SOUP
gruyère cheese crouton

APPLE, PEAR AND CUCUMBER SALAD **V**
frisée, dried cherries, bleu cheese crouton

CAESAR SALAD
Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Entrées

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMPS * **GF**
sautéed spinach, green beans, caramelized pineapple, balsamic reduction

TANGERINE GLAZED DUCK BREAST * **GF**
wild rice potato pancake, red cabbage, snow peas

RICOTTA AND SPINACH TORTELLINI
arrabiata sauce, grilled vegetables

FRESH PAN SEARED ARCTIC CHAR*
parsnip puree, arugula oil, roasted Italian vegetables

CAULIFLOWER STEAK **GF** **V**
tahini, couscous, za'atar, asparagus

NEW YORK STRIP LOIN * **GF**
fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN **GF**
avocado, tomato and corn salad

ROASTED ALASKAN SALMON WITH GRANNY SMITH APPLE BUTTER * **GF**
zucchini, baby turnips, rutabaga

Desserts

WARM FLOURLESS CHOCOLATE CAKE
molten chocolate center, whipped cream, assortment of berries

DULCE DE LECHE & COCONUT TART
vanilla ice cream

TIRAMISU NO SUGAR ADDED
mascarpone cream, coffee and Kahlúa-soaked sponge cake

HOT CHOCOLATE FUDGE SUNDAE
vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

GF gluten-free **ND** non-dairy **V** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.