



## *Seated Dinner Gala...*

### First Course

- ❖ **Bloomsdale Spinach Salad** *with oven dried Bahia Nicchia Heirloom Tomatoes, and Toasted Pine Nuts, with a Warm Caramelized Shallot Vinaigrette*

### Second Course

- ❖ **Fresh Pea Soup** *with Prather Ranch Twice Cooked Pork Belly Garnished with Parmesan Crisps*

### Third Course

#### *Entree Selections...*

- ❖ **Snake River American Wagyu Filet Mignon** *with Fritz Farm Grilled Exotic Mushrooms, Cognac Demi Glace and Foie Gras Butter*
- ❖ **Porcini Crusted California White Sea Bass** *with Candied Cherry Tomato Relish*
- ❖ **Parmesan Reggiano Arborio** *with Fritz Farm Grilled Exotic Mushrooms and Grilled Kabocha Squash*

### Fourth Course

- ❖ **Pistachio Entremet:** *with Passion Fruit Cream and Fresh Raspberries*
- ❖ **Coffee & Tea Service:** *Dark Roast Coffee and Assorted Tazo Teas Served with Traditional Hot Beverage Accoutrements*

★ *menu items may be subject to change based on season, availability and guest count*