



Classic & Classy Gala Menu

WELCOME APPETIZERS (PASSED)

Baby Lamb Chops
Spicy Tuna Tartare
Million Layers Potato with Caviar
Hamachi Leche de Tigre
Moroccan Cigars

SALAD COURSE

Baby Spinach Salad, Caramelized Onions, Mushrooms, Dijon
Arugula with Pomegranate & Pine Nuts

MAIN ENTRÉES (PLATED)

Braised Short Rib with Natural Reduction & Parsnip Purée
Miso Butterfish with Bok Choy, Broccoli & Shitake
Pan Seared Branzino with Citrus Sauce & Polenta Cake
Vegetarian: Lamb Hash Flatbread with Chutney (or Veggie Tower)

DESSERT

Artisan Dessert Station: Macarons, Mini Cheesecakes,
Chocolate Bites
Coffee & Espresso Bar