

Annual Gala

# Menu

#### Salad

Arugula-Radicchio Salad, Roasted Apple & Fennel, Toasted Pumpkin Seeds with Honey Mustard Dressing (GF, Veg)

House made Focaccia Bread, Rosemary and Sea Salt (Vegan) served with Olive Oil and Balsamic Vinegar

Each entrée is served with Soy Glazed Fingerling Potatoes (GF, Vegan) Green Beans made with Fresh Lemon, Cracked Pepper and Sea Salt (GF, Vegan)

### Beef

Herbed Seared Bistro Filet, Caramelized Onions and Mushrooms (GF)

#### Salmon

Blackened Northwest Salmon with Cucumber Dill Sauce (GF)

## **Vegan & Gluten Free**

Carrot & Zucchini Chickpea Fritter, Spring Bean Succotash, Peperonata, Parsley Emulsion