



### **Third Year at Gala**

**Colin Smith/ Roundabout Bistro**

Appetizer: Upside down shrimp with mascarpone-tarragon mousse, chanterelles, leeks and corn

Starter: Olive oil poached duck with Foie Gras cream brûlée, arugula salad and carmeled cherries

Entrée: Pork belly wrapped lamb "filet", truffled white bean purée roasted minted pepperonata and asparagus

### **Second Year at Gala**

**Adam Bronson/ Atlantis Steakhouse**

Appetizer: Ahi tuna tartare with asian vegetable slaw, crisp wontons and miso vinaigrette

Starter: Tomato bisque with crème fraiche and basil chiffonade

Entrée: Blue cheese crusted filet mignon, creamed corn with a kick, and sauteed spinach

Dessert for Auction: Famous Manhattan New York cheesecake

**Kaimi Coonrad/ The Cheese Board and Café Musée**

Appetizer: Arancini filled with fresh mozzarella and sun-dried tomatoes

First Course: Goat cheese and parmesan tart served with a mache and fresh strawberry salad drizzled with a black pepper vinaigrette and balsamic syrup

Entrée: Braised short ribs with a porcini mushroom gratin, organic baby carrot bundle, cabernet reduction, and fresh horseradish cream.