



First Year at Gala

Klaus Feyersinger/ Harrah's Steakhouse

Appetizer: Seared Canadian sea scallop with sesame seaweed salad and orange tobikko caviar

First Course: Cajun chicken salad, fresh baby greens, sun dried cranberries, toasted almonds and honey mustard vinaigrette

Entrée: Tender Steak Diane – twin medallions of beef tenderloin topped off with a wild mushroom Diane Sauce / Chateau potatoes and sautéed fresh asparagus

Dessert for Auction: Chocolate Andalusian torte—a chocolate torte richly infused with the flavors of orange and almond

Alberto Gazzola/ La Vecchia

Appetizer: Lamb meatballs, salsa verde (Italian)

First Course: Homemade spinach gnocchi, wild boar bolognese, black truffle béchamel.

Entrée: Diver sea scallop, orangello reduction, micro greens and braised fennel.

Dessert for Auction: Hazelnut chocolate pannacotta

Brandon Kealoha/ Antoci's Supper Club- Genoa Lakes Resort and Golf Club

Appetizer: Pistachio dusted Medjool date stuffed with lemon and fresh herb infused goat cheese wrapped in prosciutto

First Course: Smoked salmon carpaccio spinach salad with blood orange vinaigrette

Entrée: Champagne and roasted tomato braised osso bucco with a smoked bacon, cannellini bean, and roasted sweet corn succotash with a Vermont maple, and dijon mustard pan sauce