



B.J. Mueller/ David's Grill at the Resort at Red Hawk

Appetizer: Duck pate on lightly toasted crostini with shaved truffle and crisp prosciutto

First Course: Red curry coconut soup with lobster wonton pouch, Meyer lemon herb oil

Entrée: Olive oil poached halibut with lentils with bacon, frisee and mushroom salad, sweet corn coulis

Josh Polan/ Men Wielding Fire

Appetizer: Pulled pork crostini drizzled with chocolate ganache

First Course: Caesar wedge with homemade roasted garlic parmesan croutons

Main Course: Smoked tri-tip with house Rub and seared ahi with wasabi cream, fire roasted asparagus al dente, baked polenta with gorgonzola cheese and artisan breads

Dessert for Auction: 3 flavors mini cupcakes

Jay Veregge/ Big Water Grille

Appetizer: Seared sea scallop with truffle crab aioli

Starter: Stuffed quail with sweet onion sausage, soft grits and balsamic syrup

Entrée: Tea smoked lamb with green jasmine rice and ginger sauce

Dessert for Auction: Chocolate torte with port syrup

Michael Vingiello/ Bistro 7

Appetizer: BBQ pork nachos tomato pico and manchego cheese

Starter: Lentil soup

Entrée: Mushroom stuffed chicken breast with marsala demi glace

Dessert for Auction: Olive oil cake rosemary syrup, lightly sweetened cream