



GALA MENU

MONDAY NOVEMBER 20, 2023

APPETIZER

FALL VEGETABLE TART
WITH COACH FARMS GOAT CHEESE
MICRO GREENS WITH BALSAMIC REDUCTION
AND HERB OIL

ENTRÉE

PAN SEARED Tournedo of Beef
with Dauphinoise Potato Gratin
& Roasted Baby Root Vegetables
in a Red Wine Sauce

CHEESE COURSE

WITH BUTTER ROSETTE & BASKET OF BREAD

DESSERT BUFFET

SERVED IN THE FOYER
AFTER THE SHOW

SILENT FISH AND VEGETARIAN OPTIONS ARE AVAILABLE

