

custom menu created for

Virginia Mason
27th ANNUAL DREAMBUILDERS' BALL
May 12th 2018

TRAY PASSED HORS D'OEUVRES

Cold

Boursin cheesecake bites, sweet onion jam ^{VEG}
Grilled artichoke, tomato & Kalamata olive tapenade ^{VG/GF}
Jerk seasoning marinated shrimp on pickled cucumber ^{GF}
Stuffed roasted sweet pepper, gazpacho

Hot

Lemongrass glazed pork belly, stone fruit chutney ^{GF}
Grana Padano crusted shrimp skewer, mango & jalapeno jam

FIRST COURSE

Smoked vine ripped tomato & fennel bisque
Macrina breads & housemade lavash
Thyme sea salt butter

SECOND COURSE

Heirloom tomato carpaccio, balsamic caviar
Bucatini mozzarella, mustard sprout, micro basil & mix berries
Basil vinaigrette

ENTREES

Forest mushroom duxelle crusted beef tenderloin ^{GF/NF}
Tri-color marble potato lyonnaise, baby roasted vegetable
Cherry infused Col Solare demi

VEGETARIAN

Stuffed Aloo tikka, tandoor roasted cauliflower ^{VEG}
Curried baby potato stuffed with paneer, cashew nut pilau
Tamarind curry sauce

DESSERTS

Steamed Lemon Pudding Cake, Brulee Meringue
NW Blueberry Compote
Grand Marnier Chocolate Espresso Pyramid, Filbert Florentine
Fresh strawberries

Freshly brewed Starbucks coffee, decaffeinated coffee, and specialty Tazo teas