Celebration & Awards Gala

Menu

Local & Organically Sourced

Appetizers

- bacon wrapped dates
- vegetable & mozzarella skewers (v)
- thai chicken & beef kabobs
- blue cheese & pear canapé (v)

Salad

- Young Kale Salad (v)
  - seasonal citrus • toasted walnuts • aged sheep’s milk cheese

Entrées

- Filet Mignon
  - red beets • carrots • baby red mustard greens • sauce bernaise

  or

- Wild Mahi Mahi
  - asparagus • black trumpet mushrooms • black lentils
  - saffron zabaglione

  or

- Sweet Potato Gnocchi (v)
  - asparagus • carrots • fennel • herb quinoa

Featured Wines

Courtesy of Narsai David

Dessert

- Double Layer Chocolate Cake
  - berries • whipped creme fresh

  Courtesy of Rubicon Bakery

Chocolates

Courtesy of TCHO New American Chocolate

Coffee (Decaf or Regular on request) • Tea

v – vegetarian

We proudly feature products from Riverdog Farm, Capay Farm, and Marin Sun Farm.

Table decor provided by west elm.
International House Celebration & Awards Gala 2014

We gratefully acknowledge the generous contributions of the following individuals and organizations:

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