

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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Darril Hudson



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