



GALA IN THE VINES
FRIDAY, NOVEMBER 2, 2018
6:00 PM

COCKTAIL HOUR

Short Rib with Mashed Potatoes and Red Wine Reduction
Caprese with Mozzarella, Tomatoes, Basil, and Balsamic Drizzle
Grilled Lamb on Garlic Croustade
Red grape tarts in pecan pastry with Shropshire Cheese & Port Wine Glaze
Jumbo Shrimp with Bloody Mary Cocktail Sauce

FIRST COURSE

HUNTINGTON SALAD

Mixed Baby Greens, Candied Almonds, Strawberries, Bleu Cheese crumbles and Balsamic Vinaigrette

SMOKED SALMON FLATBREAD

SECOND COURSE

BEEF MADEIRA

Beef Tenderloin with Morel Shallot Madeira Wine Sauce

DUNGENESS CHICKEN FLORENTINE

Stuffed with Mozzarella and Asiago Cheeses, Spinach and Fresh Dungeness Crab

Marinated Asparagus with Béarnaise Sauce

Red and Wild Rice with Shitake and Cremini Mushrooms

Haricot Verts in a Light Vinaigrette

DESSERT

CRANACHAN

Scottish Dessert with Oats, Raspberries, Cream and Whisky