



GALA FUNDRAISER Plated Dinner

Amuse Bouche Trio

Chilled Avocado Soup with Tomato Concassee and Smoked Sea Salt

Gulf Shrimp Mousse with Ancho Cream and Sweet Potato Chip

Chevre on a bed of Spiced Pecans with Chipotle Pesto and topped with Micro Greens

DINNER

Roasted Pear, Baby Arugula Salad with Camembert Crostini, Spiced Pumpkin Seeds
with Savory Thyme and Sherry Vinaigrette

Grilled Cowboy Filet with Cilantro-Corn Sauce

Chorizo and Brioche Stuffed Texas Quail with Fig-Rosemary Skewer and Port Demi Glaze

Compote of Roasted Vegetables and Acorn Squash Crown