

Pink

Gala Dinner



French Pink Bubbles Reception  
*Marquis de La Tour Rose*

Truffled gnocchi au gratin with arugula



Grilled New Zealand baby lamb chop over rosemary-  
polenta and roasted pepper couli



Sorbet Intermezzo



12oz CAB bone in ribeye and sautéed garlic shrimp  
with green asparagus and roasted herbed potatoes



Strawberry cheesecake profiterole on mint pesto

Happy New Year!



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