FARESTART

34TH ANNUAL GALA DINNER MENU

Table Bread
Assorted loaves, rolls, and crackers
Chef Ben Campbell, Ben's Bread

FIRST: Pappa al Pomodoro
Heirloom tomato and potato bread soup served room temperature
Bread, extra-virgin olive oil, balsamic, fresh basil
(Veg, DF, GF preparation available)
Chef Holly Smith, Cafe Juanita

SECOND: Little Gem "Ce-sar"
Vegan Caesar dressing, pan de sal croutons, vegan cotija (Veg, GF preparation available)
Chef Melissa Miranda, Musang, Kilig, Wildcats Catering

ENTRÉE: Barolo-Braised Smoked Short Rib
Butternut parsnip mash, apple cider mustard glazed brussels sprouts (DF, GF)
OR Seared Harissa Black Cod
Preserved lemon and roasted garlic sauce, butternut parsnip mash, apple cider mustard glazed brussels sprouts (GF)
OR Moroccan-Spiced Cauliflower Steak
Crispy brussels sprouts, smoked carrot puree, braised lentils, pomegranate molasses (GF, Vegan)
Chef Dan Kiley, Kaspars Catering & Events

DESSERT: Burnt Honey & Cinnamon Cream Cake
Malted whole wheat streusel, blackberry (GF preparation available)
Chef Linnea Scott, Ben's Bread