Four-Course Menu

FOR DIAMOND TICKETS

STARTERS

Charcuterie Platter
Aged cheddar, aged parmesan, crusted chèvre goat cheese,
Italian meats, dried apricots and cranberries, crackers and crisps

Summer Salad
Butter Lettuce, strawberries, goat cheese, sunflower seeds,
meyer lemon vinaigrette

Assorted rolls and butter

MAIN COURSE
(PLEASE CHOOSE ONE)

Seared Sea Scallops with mango salsa, farro salad and vegetable
succotash
Skirt Steak with salsa verde, caramelized onion mashed potatoes,
honey glazed carrots
Mediterranean Chicken with cous cous, grilled seasonal
vegetables and artichoke white bean ragout
Grilled Salmon with fingerling potatoes, lemon zested asparagus
and mango salsa
Sliced Teres Major (beef) with bourbon glaze, buttermilk mashed
potatoes, sea salted green beans
Baked polenta wedges (vegetarian/vegan) with grilled seasonal
vegetables and balsamic reduction

DESSERT

Individual Chocolate Torte
with whipped cream and fresh berries

Three-Course Menu

FOR PATRON & FRIEND TICKETS

STARTERS

Summer Salad
Butter Lettuce, strawberries, goat cheese, sunflower seeds,
meyer lemon vinaigrette

Assorted rolls and butter

MAIN COURSE
(PLEASE CHOOSE ONE)

Mediterranean Chicken with cous cous, grilled seasonal
vegetables and artichoke white bean ragout
Grilled Salmon with fingerling potatoes, lemon zested asparagus
and mango salsa
Sliced Teres Major (beef) with bourbon glaze, buttermilk mashed
potatoes, sea salted green beans
Baked polenta wedges (vegetarian/vegan) with grilled seasonal
vegetables and balsamic reduction

DESSERT
Individual Chocolate Torte
with whipped cream and fresh berries

Tapas Menu

FOR SUPPORTER & FORTE TICKETS

Charcuterie Platter with aged cheddar, aged parmesan, crusted chèvre goat cheese, Italian meats, dried apricots and cranberries, crackers and crisps

Baked Ricotta with blistered tomatoes, French baguette

Mediterranean olives
Lemon pepper hummus, pita chips
Red pepper dip, crostini

Marinated Caprese Salad with heirloom cherry tomatoes and perlini mozzarella