

# Savor the Summit 2019



## Welcome

*cocktails and passed appetizers*

*5:15 pm –to 6:00 pm*

### *~appetizers~*

ahi tartare | rice cracker | teriyaki aioli | tobiko  
toasted baguette | fig jam | brie  
crab fritters | spicy aioli

*dinner: guests asked to seat at 6:00 pm*

*dinner orders will be taken at this time*

### *~1st course~*

pan seared scallops | avocado & mango salsa |  
spicy coconut sauce

### *~2nd course~*

carrot curry bisque

or

mixed greens | baby arugula | orange supremes |  
watermelon radish | candied walnuts |  
goat cheese | blueberry vinaigrette

### *~3rd course~*

buffalo filet | lobster mashed potatoes |  
broccolini

or

halibut | roasted yellow pepper pesto |  
gnocchi | five spice baby carrots

or

french-stuffed chicken with sun dried  
tomatoes & mozzarella | chipotle tequila cream  
sauce | lobster mashed potatoes | broccolini

### *~dessert trio platter~*