

# 75<sup>TH</sup> ANNIVERSARY GALA DINNER

## ENTRÉE

SEAFOOD BISQUE

(VEGETARIAN AVAILABLE ON REQUEST)

## MAIN

MARINATED BEEF EYE FILLET, CELERIAC DAUPHINOISE, CARROT PUREE,  
ASPARAGUS SPEARS, CRISPY ENOKI w RED WINE JUS

(VEGETARIAN AVAILABLE ON REQUEST)

GEM LETTUCE, CHIVES, HEIRLOOM TOMATOES, AVOCADO,  
CUCUMBER, RADISH w LEMON VINAIGRETTE

## DESSERT

LEMON VERBENA SCENTED BRULEE ON A THIN LAYER OF HONEY CAKE,  
POACHED RHUBARB AND RHUBARB PAPER

PLUNGER COFFEE AND TEA