



2018 Eastside Heritage Benefit Dinner Menu

Salad:

Beets & Kale Salad (GF & V)
Pistachios, aged goat cheese and champagne vinaigrette

Entrees:

Choice between two listed or vegetarian

Grilled Coulotte Steak (GF)
Mashed rutabaga, roasted red radish and carrots, mustard greens, veal jus, and fresh horseradish

Suma Seared Salmon (GF)
Herb roasted fingerlings, spiced root vegetables, mustard and herb beuree blanc

Vegetarian:

Vegan Crab Cakes
Spiced carrot puree, asparagus with lemon gremolata, and roasted corn quinoa

Dessert:

Served every other plate

New York Cheesecake
Ginger molasses crust, spiced whipped cream, hazelnut crisp and dark chocolate sauce

Mason Jar "S'mores"
Chocolate espresso mousse, marshmallows, graham cracker crumbles, and toasted meringue