custom menu proposal prepared for

# Japan America Society Holiday Gala

December 3, 2019
The Westin Seattle - Grand Ballroom

#### SALAD

Yakima pear, arugula and gorgonzola salad Lemon honey vinaigrette

Artisan breads and butter

## ENTREES

#### Beef

Grand Marnier glazed short rib <sup>GF</sup> Candied walnut crusted yam, fall vegetable Pan jus

# Chicken

Baby spinach & soft mozzarella stuffed chicken <sup>GF</sup> Beet pave, braised savoy cabbage, apple pancetta butter Merlot demi

## **Fish**

Yuzu and dill marinated pacific bass Butternut squash and corn hash, seasonal vegetable Miso beurre blanc

## Vegan

Potato quinoa patties Tikki chole Chickpea curry

#### ALTERNATING DESSERTS

Chocolate Cupcake
Black Cherries and Matcha Frosting

Passion fruit yogurt mousse Mango compote

Starbucks coffee, decaffeinated coffee and Tazo teas