



ISURA 2010 Gala Dinner
Friday, June 4, 2010

Soup

Forest Mushroom Velouré
truffled mushroom ragu, petite tarragon

Salad

Boston Bibb
hass avocado, ruby red grapefruit, cherry tomato, red onion tarragon

Main Entrée

Chicken Supreme
pommery mustard & pecan crust
fingerling potato, crisp rapini
whiskey jus

or

Grilled Wild Pacific Halibut
seasonal petite vegetables, creamy polenta
sundried tomato & basil vinaigrette

or

“Dry Aged” 10 oz. N.Y. Striploin
pommes purée, fine French beans, cherry tomato confit
tarragon & goat cheese butter

or

Vegetarian Option
Yukon gold & Ricotta Gnocchi
summer mushroom, cherry tomatoes, goat cheese cream sauce

Dessert

Individual Wild Muskogee Blueberry Crisp
Vanilla bean ice cream
Coffee, Tea, Decaffeinated Coffee, Herbal Tea