



Healdsburg Jazz Festival Gala Dinner Menu
November 11, 2017
Roaring 20's Theme menu

Beverage Station:

Persimmon and Pear Punch Bowl
Non-alcoholic

Reception Passed Canapés

Lobster Wellington with Meyer Lemon Mousse
Florentine Stuffed Mushrooms
Duck Rquette with Egg, Caper, and Dill

Salad Course

The "Waldorf Salad"

Bruleè Apple Sliced | Lil Jem | Local Red Walnuts | Crispy Celery Leaves | Tarragon Aioli | Champagne Grapes

Entrée: (Choice of one)

Halibut a la King

Vol au Vant Shell | Herb Nage | English Peas | Neborini Mushrooms | Petite Greens

~Or~

Herb Crusted Lamb Sirloin

Potato Pave | Baby Carrots | Swiss Chard | Black Garlic Demi

~or~

Mushroom & Potato Neapolitan

Salsa Verdi | Saffron Soubise | Tomato Marmalade | Long Pepper Vinaigrette

Dessert Buffet:

Strawberry & Ricotta Profiteroles
Olive Oil Cake Petit Fours with Almond Meringue
Chocolate Pave Poppers

Regular and Decaf Coffee Bar Condiments