

Citizen Advocacy Summit

& 50th Anniversary Celebration

HARVEST DINNER

SATURDAY, SEPTEMBER 23, 2017

Prepared by Chef Chris McDonald, Cowfish

Red Wines

KAIKEN RESERVA

Malbec, Argentina

INDIAN WELLS

*Cabernet Sauvignon,
Washington*

White Wines

COSTA DE LIMA

Vinho Verde, Portugal

EVOLUTION

*Sokol Blosser,
California*



LOCALLY SOURCED SALADS

Roasted Beet Salad

with toasted walnut, gorgonzola & fresh herbs

Roasted Carrot Salad

with toasted almonds, goat cheese vinaigrette & fresh herbs

Kale Salad

with roasted butternut squash and lentils

NAAN

with Za'atar seasoning



CREAMY PARMESAN POLENTA

FENNEL-CRUSTED GRILLED PORK TENDERLOIN

MALBEC BRAISED LEG OF LAMB

served with

Chimichurri

A classic Argentine rough chopped herb salsa

Salsa de Peperone

*A tangy smoked paprika sauce with roasted red peppers, garlic,
vinegar, honey & fresh herbs*



APPLE COBBLER



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TOM BELL MEMORIAL COCKTAIL HOUR

SATURDAY, SEPTEMBER 23, 2017

Drinks by Cowfish; Appetizers by Lick Skillet Catering

SIGNATURE COCKTAILS

VIDI VERDE

*ginger, basil,
vodka, lemonade*

BROWN & GOLD DERBY

*honey, grapefruit,
whiskey, sage*

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*Malbec,
Argentina*

INDIAN WELLS

*Cabernet Sauvignon,
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WHITE WINES

COSTA DE LIMA

*Vinho Verde,
Portugal*

EVOLUTION

*Sokol Blosser,
California*

CRAFT MICROBREWS

JACK MORMON PALE

*IPA,
Lander Brewing Company*

ATLANTIC CITY GOLD

*German-style ale,
Lander Brewing Company*



APPETIZERS

Acorn Squash and Black Bean Empanadas

Roasted Veggie and Goat Cheese Crostini

Sliced Cucumber topped with Edamame Hummus

