

NAFE 2015 Summer Meeting – July 17–19, 2015

Dinner Menus

Friday July 17th

6:00 Reception – NAFE Hosted Open Bar

7:00 Dinner

Seared Pacific Northwest Salmon, with Washington Apple Cider Cream Reduction with Sun-dried Cherries

-or-

Roasted Beef Tenderloin with Mushroom Ragout, Shiraz Demi-glace, Chef's Selection of Seasonal Vegetables

Starter Selections: Lobster Bisque with Dry Sherry, -or- Classic Organic Caesar, Garlic Croutons and Parmesan

Side Selections: Roasted Garlic Mashed Potatoes –or- Mushroom Risotto,

Assorted Rolls and Butter, Dessert Display, Starbucks Coffee, Tazo Teas and Iced Tea

Saturday July 18th

6:00 Reception – NAFE Hosted Open Bar

7:00 Dinner

Sauteed Halibut with an Arugula-horseradish Cream Reduction

-or-

Grilled Chicken Breast Gremolata with Lemon Gremolata and Roasted Portobello Poultry Jus

Assorted Rolls and Butter, Washington Greens, Organic Baby Greens, Cranberries, Candied Walnuts and Washington Pears

Wild Rice Pilaf, Chef's Seasonal Vegetables, Cheesecake, Starbucks Coffee, Tazo Teas and Iced Tea