

ADMINAWARDS

APPETIZER COURSE

LORENZO DEVILED EGG
egg, caramelized onion, ricotta,
dehydrated honey lemon, chive {gf}

CHEVRE GRAPE WITH
PISTACHIO & TRUFFLED SALT
fresh green grape enrobed in chevre, rolled in crushed pistachios, cut in half &
sprinkled with white truffled sea salt {gf, vg}

PETITE CHILE RELLENO
crispy wonton, green chilies, cheese, spices,
tomatillo sauce

CRISPY MUSHROOM RISOTTO BITE
wild mushroom & herb risotto, balsamic thyme aioli {gf, vg}

SALAD COURSE

BRULEED GOAT CHEESE SALAD
baby kale, mixed greens, bruleed goat cheese coins, pepitas,
watermelon radish, roasted butternut yogurt dressing
{gf, vg}

ROLLS

ENTREE COURSE

with guest choice of

BACON WRAPPED BEEF TENDERLOIN
angus whole beef tenderloin, aged, epicurean seasoning house blend, applewood smoked bacon,
red wine demi-glace, marbled potatoes., fried artichokes, caramelized leeks {gf}

MISO BARRAMUNDI
barramundi, miso sake glaze, mushroom &
root vegetable hash, rainbow chard {gf}

VEGAN PORTOBELLO LASAGNA
portobello mushroom, vegan ricotta, carrot, squash,
spinach, fried green tomato, marinara {gf, vg, vn}

DESSERT COURSE

NUTELLA DOME CAKE
nutella mousse, chocolate cake, dark chocolate glaze,
candied hazelnuts, chocolate pop rocks {vg}

