

# *Big Night*

## **GOES BLACK & WHITE**

*A Silent Auction and Benefit for Noe Valley Nursery School*

### **MENU**

#### *Hors d'Oeuvres*

Goat cheese and leek stuffed mushrooms  
Tuna tartar in cucumber cups  
Beet tartar in cucumber cups  
Thai chicken or tandoori chicken skewers  
Buckwheat and white bellinis with crème fraiche and assorted caviars

#### *Main Course*

Salmon a la Nage with sorrel aioli and poached vegetables  
Greek phyllo pie with French lentil sauce  
Lemon thyme roasted chicken with artichoke and roasted tomatoes

#### *Sides*

Fresh herb polenta with cheese and without  
Roasted butternut squash with walnuts and goat cheese crumble  
Green beans almondine  
Roasted three beet salad with red wine vinaigrette  
Simple green salad  
Assorted bread

#### *Dessert*

Chocolate soufflé cake with raspberry coulis  
Balsamic strawberry mascarpone tart

**PREPARED BY CULINARY ARTIST JEREMY MORAN**  
with Chefs Kayne Raymond (BBC America's No Kitchen Required)  
and Rogerio De La Sousa (L'Ottavo Ristorante)