



Gay and Lesbian Business Association
VIP Dinner with Bruce Vilanch
September 12th at 8:30pm

FIRST COURSE

Scarborough Farms Tender Greens with shaved white onions,
toasted walnut dressing and a "shower" of Maytag blue cheese

Belgian Endive with julienne spinach, pistachios,
gorgonzola cheese, pistachio oil and aged sherry vinegar- grain mustard
dressing

Soup of the Day

MAIN COURSE

Slow Roasted Six Hour Pork with Spanish butter beans, tomato, sage
and garlic with smoked tomato-habanera sauce and crispy onions

Grilled Center Cut Aged New York Steak with mashed potato,
asparagus and truffle red wine sauce

Grilled Local White Sea Bass with roasted portabella mushroom,
garlic spinach, creamy truffle potato and chive sauce

Angel Hair Pasta Pomodoro with heirloom tomato, garlic, basil and evoo

DESSERT

Crème Brulée

Tahitian Vanilla Bean infused

Warm Chocolate Cake

With Amarene Cherry gelato, hazelnut tuille and vanilla sauce

Hot Apple Tarte Tartin

With Mascarpone gelato and caramel sauce