



Norman Maclean Gala Dinner
September 8th, 2017

Dinner Menu
Served Buffet Style

Organic Garden Salad

Organic mixed greens topped with sliced pears, candied walnuts, crumbled blue cheese and served with a huckleberry vinaigrette

Roasted Baby Red Potatoes

Baby red potatoes roasted with garlic & rosemary

Chef's Grilled Vegetables

An assortment of summer vegetables grilled and finished with a lemon vinaigrette

Grilled Wild Alaskan Salmon

Wild Alaskan salmon grilled and finished with a lemon herb butter

Carving Station

Whole Roasted Prime Rib

Dijon mustard & herb encrusted beef prime rib, slow roasted and served with a creamy & straight horseradish sauce

Dessert

Cowboy Cast Iron Crisp

Mixed berry crisp made with a gluten free topping, served with vanilla ice cream