



3rd Annual Action Speaks Louder Than Pink – Food for Thought

MENU

- **1st course:** Crimson Quinoa and Avocado Tower - **Chef Charlie Ayers, Calafia**
- **2nd course:** Parsnip & Lemongrass Bisque with apple relish, Asian aromatics, tea glazed miatake mushroom - **Chef Eric Tucker, Millennium**
- **3rd course:** Rolled Chicken paired with smoked squash puree, fingerling potatoes, fried brussel sprouts - **Chef Chris Johnson, Haven**
- **3rd course vegetarian option:** Chard stuffed Pastry Roulade with smoked sweet pepper coulis, shelling bean and corn hash, red wine-black olive tapenade - **Chef Eric Tucker, Millennium**
- **4th course:** Vanilla Bean and Pear Shortbread with cinnamon glaze, brown sugar crème fraiche, roasted plum - **Chefs Sascha Weiss and Susanne Stampke, The Plant Café Organic**