



Gala Auction, Dinner, & Auction
2011 SOUTHEAST ASSEMBLAGE
Chaîne des Rotisseurs
Saturday, February 12, 2011

Grand Marque Champagne Reception

A unique opportunity to explore the nuances of Champagnes' eight best producers.
Each presented 'En Magnum' for you to sample, explore, compare, & engage in animated conversation!

Red Snapper Tiradito on Toasted Plantain Chip
Tomato Bruschetta, Crisp Prosciutto, Basil Aioli on Thin Focaccia
Smoked Duck Crostini, Pear Mostarda
Smoked Salmon, Tartare, Soy Marinated Daikon

Induction & Parade of Stars

Gala Menu

Tranche of Hudson Valley Foie Gras, Mango, Vanilla and Myers Rum Compote, Crisp Ginger Cookie
Maine Lobster Tortellini, Soft Polenta, Sauce Americaine
Virgin Olive Oil Poached Atlantic Turbot, Ossetra Caviar, Fennel Puree, Orange Confit
Heirloom Tomato and Basil Sorbet
Colorado Roast Lamb Loin, Dauphinoise Potatoes, Baby Leeks, Turnips and Beets, Perigueux Truffle Jus
St. Marcellin Cheese, Arugula, Pepitas Oil, Walnut Bread
Chocolate Ganache, Vahlrona Dark Chocolate Ice Cream, Black pepper-dusted Marinated Strawberries
Pate de Fruit
Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

CONRAD
MIAMI