

Chimney Corners Camp
75th Anniversary
Gala Celebration
October 28, 2006

Choice of Entrée

BEEF

Grilled Whiskey Rubbed Filet Mignon,
Port Wine Sauce
Duck Confit and Sweet Potato Risotto
Caramelized Baby Onions
Haricot Vert

FISH

Roasted Chive Crusted Halibut,
Oyster Mushroom Thyme Glaze
Spinach and Sun Choke Risotto
Haricot Vert and Baby Carrots

VEGETARIAN

Vegetable Strudel with Artichokes,
Sautéed Spinach and Boursin Cheese
Oven Cured Tomato, Roasted Eggplant Broccolini
Fire Roasted Red Pepper Sauce

Salad

Roasted Bosc Pear, Stilton Cheese and Toasted Pecans over Boston Bibb and Red Leaf with
Balsamic Dressing.

Dessert

Warm Bittersweet Chocolate Baci Cake, Tahitian Vanilla Sauce
Mojito Caribbean Rum Cake with Key Lime Curd