



Gala & Auction
HONORING

ANDREW LLOYD WEBBER

APPETIZER

Lawn Club Crab Cake

Mixed Green, Mango Salsa, Spicy Rémolade and Mustard Crème Fraîche

SALAD

Baby Arugula, Radicchio, Grape Tomatoes, Pecorino Romano,
Honey-Citrus Vinaigrette (GF/V)

Served with Rolls and Whipped Butter

ENTREE

Select one of the options

Chicken Breast (GF)

Sesame Ginger Sweet Potato Puree, Chili Crisp Glazed Bok Choy, Mirin
Roasted Snap Peas, Five Spice Baby Carrots, Hoisin Lemongrass Demi

Salmon (NF/GF)

BBQ Black Garlic Glazed, Seafood Whipped Gold Potatoes, Braised Leeks,
Lemon Herb Hollandaise, Pepper Gastrique

Top Sirloin Steak (GF/NF)

Herb Marinated, Chive Smoked Cheddar Mashed Potatoes, Grape Tomato
Onion Jam, Garlic Baby Spinach, Charred Broccolini, Chorizo Demi

DESSERT

A selection of desserts will be served tableside

GF = Gluten Free NF = Nut Free DF = Dairy Free V = Vegan

Please submit your meal selection and any allergens to your Table Captain. If you are an individual ticket holder, confirm your attendance and selections online or with the Development Office at 860-615-0333.

For those with dietary restrictions, the Vegan/Vegetarian meal is the allergen option. For those without dietary restrictions, this option cannot be selected in lieu of the three entree selections:

Chef's Choice Vegan Appetizer

Spring Pea Wild Mushroom Croquette (NF/DF)
Grilled Asparagus, Roasted Sunchoke Pearl Onion, Garlic Spring Greens Saute, Candied
Tomato Pea Shoot Micro Arugula Salad, Herb Artichoke Veloute, Black Truffle "Honey"

Chef's Choice Vegan Entree

Grilled Summer Squash Ratatouille Stuffed Pepper (NF/DF)
Couscous, Wild Rice, Roasted Garlic Parsley White Bean Puree, Calabrian Chili Marinara,
Lemon Agave Balsamic Reduction