SMUD Recognition

Gala 2025

Our success - A tribute to you

First Course

Mixed Baby Greens with Roasted Tomatoes, Goat Cheese, Toasted Pumpkin Seeds, and Tarragon Vinaigrette

Entrées

Merlot-Braised Boneless Beef Short Ribs with Roasted Garlic Demi-Glace
served with Garlic Mashed Potatoes and Seasonal Vegetables

OR

Boneless Chicken Breast with Lemon Caper Beurre Blanc
and Crispy Shallots
served with Smashed Fingerling Potatoes and Seasonal Vegetables

OR

Vegetarian Wellington with Braised Carrots, Celery Root, Shiitake Mushrooms, and Sautéed Spinach in Puff Pastry
with Sweet Red Pepper Sauce

Desserts

Violet Soufflé Cake

Caramel Cheesecake

(alternating by place setting)

SMUD®