

## 2014 BUSINESS SCHOOL BENEFIT DINNER



## Tasting Menu:

Atlantic Salmon Crudo with Truffles and Capers Segura Viudas Brut Reserva Cava, Spain

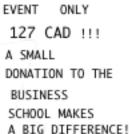
Chilled Fennel Soup with Lobster and Tarragon oil Downton Abbey Bordeaux Blanc 2012, France

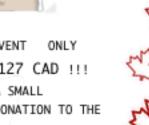
Grilled Scallop, Foie Gras brown butter sauce Sumac Ridge Gewürztraminer 2012, Canada

Grilled Squab with Morels and Spring Ramps Glaetzer Amon Ra Shiraz, 2011, Australia

Tarte Tatin, Maple-Cardamom Ice Cream Inniskillin Oak-aged Vidal Icewine, Canada

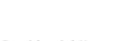
















Special Guests: Canada State University Thumb Wrestling Team

Where: Radcliff Center When: April 23, 2014

Who: CSU Students and Alumni\*

Attire: Business

\*Must be 19 to consume alcoholic beverages