



IBEW LOCAL 3

125th Anniversary Menu

First Course

STRACCIATELLA

with oat falafel, fava leaves, green garbanzo, banyuls vinaigrette

Entrée Selections

BISTRO STEAK

with green garlic potato puree, jersey asparagus, baby beets,
crispy morels and morel mushroom demi glaze

-OR-

ARCTIC CHAR

with cheesy flint grits, teardrop peppers, roasted caraflex,
benne seeds and stone fruit relish

-OR-

PARMESAN LEMON CHICKEN

with lemon thyme fingerling potatoes,
tri-color heirloom carrots, sugar snap peas and herb pan jus

-OR-

VEGAN ENTRÉE

Salt roasted celery root, petite vegetables, pickled beet ribbons,
mashed carrots and herb pistou

DESSERT

Alternating Lychee Raspberry Mousse and Blackout Cake

Cocktail hour will include stationed and butler passed hors d'oeuvres.

Open bar is included throughout the duration of the event.

(Please indicate dinner choice on back of the Response Card).