

# 120

ST. BERNARD  
HOSPITAL  
*Gala*  
A WORK OF HEART

NOVEMBER 9, 2024

## *Menu*

### HORS D'OEUVRES

Caprese Skewers – Buffalo Mozzarella,  
Grape Tomato (GF | NF | V)

Spicy Chicken on Tortilla – Avocado,  
Tomato (NF | DF)

Petite New England Lobster Rolls -  
Micro Celery, Old Bay (NF | DF | Pescatarian)

Vegetable Spring Roll– Sweet Soy Sauce  
(VG | NF)

Grilled Baby Lamb Chops – Crisp Rosemary,  
Lemon Oil (GF | NF | DF)

### SALAD

Little Red Gems – Watermelon Radish,  
Baby Heirloom Tomatoes, Pomegranate Seed,  
Pickled Red Onion, Goat Cheese, Roasted Beet  
Vinaigrette (NF | GF | V)

### ENTRÉES

Pan Roasted Atlantic Halibut, Creamy Risotto,  
Butter Poached Radish, Green Beans, Rock Shrimp  
(GF | NF)

Braised Short Rib, With Natural Pan Jus,  
Shallot Rosemary, Potatoes, Roasted Asparagus,  
and Blistered Tomato (NF | GF)

Searred Cauliflower Steak, Bamboo Rice,  
Roasted Baby Corn, Watermelon Radish,  
Spiral Carrots (VG | GF | NF)

### DESSERTS

Chocolate Mocha Mousse Cake – Fudge Layers,  
Mocha Mousse, Espresso Ganache,  
Cocoa Nib Brittle (NF)

Ginger Scented Lemon Blueberry Cheesecake –  
Graham Crust, Blueberry Curd, and Crème Fraiche  
(NF)

### WINE

Chardonnay – Quintara, California  
Cabernet Sauvignon - Harmony and Soul,  
California

GF | Gluten Free, NF | Nut Free, DF | Dairy Free