

Sammy's

Ginn Suite

October 1, 2009

6:00pm Cocktails in Rankin Boardroom

6:30pm Dinner in Donor Dining Room

Wine

Folonari Pinot Grigio, Italy
Trapiche Malbec, Argentina

Appetizer

Butternut Squash Risotto
with Sautéed Bay Scallops and Pears

Entrée

Pan Seared Halibut Topped
with a Pancetta and Fennel Relish
accompanied by Rosemary Scented Scalloped Potatoes,
Asparagus Spears and Oven Roasted Tomatoes

Wild Mushroom Raviolis in a Gorgonzola Cream Sauce
With Oven Roasted Tomatoes

Dessert

Warm Chocolate Bread Pudding with Cinnamon Crumb Anglaise
Pumpkin Ice Cream with Ginger Snap Cookie

Bread and Butter