



YOUNG WOMEN'S RESOURCE CENTER CELEBRITY SERVERS NIGHT

October 2, 2017
djangodesmoines.com | 200 10th Street, Des Moines

FIRST

Choice of one of the following:

DJANGO SALAD

House mixed greens, shaved fennel, tomato, red onion, cucumber, radish, feta cheese and classic vinaigrette

HOUSE CAESAR SALAD*

Romaine lettuce, Parmesan cheese, croutons and Caesar dressing

SECOND

Choice of one of the following;
steaks prepared medium rare to medium:

BEEF TENDERLOIN FILET

Herb marinated 8 oz beef tenderloin, pomme purée, mixed vegetables and garlic-parsley butter

COQ AU VIN

Pan seared chicken breasts, bacon, roasted mushrooms, pearl onions, pomme purée and demi glace

DUCK CONFIT

Turnip and potato sardalaise, sautéed cabbage and Sauce Robert

SALMON

Grilled 8 oz. salmon filet, pomme purée, mixed vegetables and beurre blanc

PARISIAN GNOCCHI

Parmesan and herb gnocchi, roasted mushrooms, shaved fennel, Swiss chard, tomato, garlic, basil, crushed red pepper, extra virgin olive oil and toasted bread crumbs

THIRD

Choice of one of the following:

CHOCOLATE POT DE CRÈME

Belgian dark chocolate custard topped with whipped cream

LEMON MASCARPONE CHEESECAKE

Topped with berry coulis and whipped cream

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

We will make every attempt to meet your individual dietary request. Please inform your server of any allergies and diet restrictions. Since our facility is not allergen-free, we are not responsible for individual reactions to any foods. Although best practices are used in production, items may inadvertently come in contact with gluten, shellfish, nuts and/or non-vegan food items.



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