



YOUNG WOMEN'S RESOURCE CENTER CELEBRITY SERVERS NIGHT

October 1, 2018 | 1420 Locust Street, Des Moines

FIRST

Choice of one of the following:

DJANGO SALAD

House greens, feta cheese, shaved fennel, radish, tomato, red onion and cucumber; classic vinaigrette served on side

TOMATO BISQUE

SECOND

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

FILET AU POIVRE

8 oz. Iowa Certified Premium Angus Beef filet, pommes purée, asparagus and sauce au poivre

SALMON

8 oz. filet, creamed leeks, roasted fingerling potatoes, asparagus and bearnaise

COQ AU VIN

Pounded chicken breast, lardons, mushrooms, onion, roasted fingerling potatoes, fresh thyme and demi glace

VEGAN GNOCCHI

Spinach and tofu pasta, kamut, onion, corn, mushroom and cashew cream sauce

THIRD

Choice of one of the following:

CHOCOLATE POT DE CRÈME

Dark chocolate custard with sea salt

LEMON MASCARPONE CHEESECAKE

Topped with berry coulis

* 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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