

4th Annual AWIS Innovator Award Dinner Menu

May 24, 2010

6:30-8:30pm

Blue Star Wine Bar

-Main Course-

Lemon chicken

-fresh herbs served with a garlic white wine sauce on a bed of spinach-

Bowtie pasta

-spinach, mushroom, artichoke, red peppers and caramelized onions in a pesto cream sauce-

-Accompaniments-

Rosemary and parmesan wedge potatoes

Green beans Provencal

-garlic tomato white wine sauce-

“Eden Salad”

-mixed greens, candied walnuts, cranberries, mushrooms & orange balsamic vinaigrette-

French bread and butter

-Dessert-

Blue Star crumble

Turtle brownie

Cheese cake topped with fresh berries