

GSBA

# EQUALUX

Nov. 9 | 5pm | Seattle Westin

Presented by  
**KIA**  
CAR PROS

## Menu Options

### BEEF OPTION



#### APPETIZER

Wild mushroom risotto with Truffle cheese



#### SALAD

Roasted Red and Golden Beets Frisee, served with goat cheese, candied pecans with wildflower honey vinaigrette



#### BEEF ENTREE

Braised Beef Short Rib with Sweet Potato Puree, brussel sprouts, and green peppercorn jus

### FISH OPTION



#### APPETIZER

Roasted parsnip and tarragon bisque (vegan)



#### SALAD

Roasted Red and Golden Beets Frisee, served with goat cheese, candied pecans with wildflower honey vinaigrette



#### FISH ENTREE

Herb Roasted Salmon, Wild Mushroom quinoa, butternut squash puree and fried kale

### VEGETARIAN OPTION



#### APPETIZER

Roasted parsnip and tarragon bisque (vegan)



#### SALAD

Roasted Red and Golden Beets Frisee, served with goat cheese, candied pecans with wildflower honey vinaigrette



#### VEGETARIAN ENTREE

Yukon Gold and Caramelized Onion Terrine over Ratatouille with roasted red pepper coulis (vegan)

### DESSERTS

Alternating:

#### Chocolate Cherry Tart

Vanilla Whipped Ganache, Brandied Cherries  
or

#### Sassafras Cheesecake

Spiced Cream & Apple Caramel



Vegan & Dietary accomodations are available, please notify MorganR@thegsba.org if you have any questions.