



NAM29 CLOSING BANQUET MENU

CENTENNIAL BALLROOM

THURSDAY, JUNE 12 AT 7:00PM — 10:00PM

Salad

HAND PICKED ARTISANAL GREENS WITH STRAWBERRIES, CANDIED PECANS,
LOCAL GOAT CHEESE, SHAVED PEPPERS

Entree

WOOD GRILLED ALL NATURAL BEEF TENDERLOIN

FRICASSEE OF SPRING MUSHROOMS, SCALLION POTATO CAKE, HARICOT VERTS CARAMELIZED ONION DEMI GLACE



APRICOT AND SPINACH STUFFED LOCAL CHICKEN BREAST

FARRO RISOTTO, SEASONAL MELANGE OF VEGETABLES, ROSEMARY JUS



VEGAN MUSHROOM RISOTTO

Dessert

WARM BRIOCHE BREAD PUDDING WITH VANILLA BEAN ANGLAISE

