

25TH
Anniversary



SANTA YNEZ VALLEY FOUNDATION

Man & Woman of the Year

20th Annual Awards Gala - Saturday, April 2nd, 2016

First Course

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Classic Caesar salad with house made crostini and Spanish anchovy, shaved parmesan cheese, whole wheat garlic croutons, Caesar dressing and freshly baked rolls and butter

Entrée

.....
CHOICE OF:

**HERBED RACK OF LAMB AND
HALIBUT WITH FRESH LEMON AND WHITE WINE**
Truffled red skin on mashed potatoes and grilled asparagus
with rainbow baby carrots

OR

PENNE PASTA
Sundried tomato, asparagus tips, garlic, olive oil,
fresh basil, parmesan and mozzarella

OR

CHICKEN FINGERS AND FRENCH FRIES

Dessert

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PEAR TART

PAIRED WITH WINES FROM ANDREW MURRAY VINEYARDS
AND LUCAS AND LEWELLEN VINEYARDS