

THE EIGHTH ANNUAL

PUBLIC GOOD GALA



Featuring Guest Chef *Marco Fossati*

From *The Four Seasons Vail*

Thursday, February 27th, 2020

Hors d'oeuvres, bubbly & silent auction | 5:45 — 6:45 p.m. Four
Course Food & Wine Pairing Dinner | 7 — 9 p.m.

Joy Burns Center | Tuscan Ballroom 2044 E. Evans Ave., Denver, CO
80208

Register at: <https://rsvp.du.edu/PublicGoodGala2020>

Funds raised via the Public Good Gala support the school's refugee/
immigrant training program, Ready for American Hospitality (RAH).



This year's incredible menu and wine pairings:

Hors d'oeuvres

House made Falafel – tahini lemon dip
Watermelon Prosciutto | arugula, shaved Pecorino Pepato cheese, Balsamico di
Modena

Pancetta wrapped Prawn | warm saffron banana cream

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Nicolas Feuillatte Brut Cuvee 225, 2003
Chanmpagne, France

Soup

Fennel and Celeriac Bisque, vanilla almond oil, Clementine relish bruschetta

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Chateau St. Michelle Eroica Reisling, 2018
Columbia Valley, Washington

Salad

Jerusalem Artichokes | Crispy and Puree, Maitake Mushrooms, Ricotta salata, truffle
dressing

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Patz & Hall Pinot Noir, Chenoweth Ranch, 2016
Russian River Valley, Sonoma, California

Main

Poached Beef tenderloin | wasabi butter, pickled daikon, baby yellow beets,
asparagus, Bordelaise

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Stags' Leap Artemis Cabernet Sauvignon, 2017
Stags Leap District, Napa, California

Dessert

Thyme infused Grand Marnier Crème Brulee' | candied citrus, Mascarpone Mousse

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Clos Dady Sauternes, 2016
Sauternes, France

These wines alone have a value of over \$100/person!