



**FOUR SEASONS**  
WundarbarTogether Gala  
*Saturday, March 29, 2025*

WINE + BAR  
**Champagne Reception**  
**Open Bar All Night**

RECEPTION HORS D'OEUVRES  
**Mini Maryland Crab Cakes**  
**Prime Steak Medallion**  
**Spicy Tuna Crispy Rice**  
**New Zealand Lamb Chops**

FIRST COURSE  
**Seared Scallops**  
Parsnip Pure, Lemon Caper Brown Butter Sauce

ENTREE COURSE  
**Slow Braised Beef Short Rib**  
Creamy Polenta, Green Asparagus, Pear Onion Braising Jus  
Or  
**Baked Vegetable Ratatouille**  
Eggplant, Zucchini, Tomato, Yellow Squash, Red Onion

DESSERT COURSE  
**Pistachio Dacquoise**  
Pistachio White Chocolate Cremeux, Macerated citrus,  
Sesame Meringue

