



Dinner Menu

All California Labor Economics
Conference

Thursday, September 18, 2014

First Course

Classic Caesar

Hearts of Romaine, Roasted Garlic Croutons,
Shaved Parmigiano-Reggiano Cheese

Second Course

Pacific Salmon

Green Lentils, Glazed Turnips & Curry Infused
Oil

Roasted Sonoma Breast of Chicken

Fingerling Potatoes, Farmer's Market
Vegetables

Seasonal Ravioli

Third Course

Mixed Berry Tart, Tahitian Vanilla Anglaise