

Society of Inherited Metabolic Disorders Menu

Optional dinner of April 7, 2019

Cost \$75.00/person

Northwest Seafood Boil

With Shrimp, Clams, Uli's Andouille, Red Potatoes, and Corn (SF)

Spring Butter Lettuce Chop Salad, Watermelon Radish, Pear Tomato,
Spring Onions, Sweet Peas, Feta Cheese, Honey Orange Vinaigrette (D)

Spinach, Watercress, and Radicchio Salad, Citrus, Toasted Pine Nuts
Fresh Strawberries, Basil Vinaigrette (N, Vegan)

Cedar-Plank Sockeye Salmon

with Onions, Lemon, Fresh Herbs, and Olive Oil

Red Wine and Thyme Hanger Steak

with Caramelized Pearl Onions, Sweet Baby Peppers, and Natural Jus

Creamy Horseradish Potatoes (D)

Lemon Roasted Jumbo Asparagus (Vegan)

Vanilla Bean Panna Cotta

with Strawberry Coulis and Chantilly Cream (D, E, S)