



## **Rio Hondo Symphony Orchestra Dinner**

### **Champagne Reception**

Tomato & Gorgonzola Bruschetta

### **FIRST COURSE**

#### **Seta Basic**

Young Greens with Whole-Grain Mustard Vinaigrette and Parmigiano Reggiano

### **MAIN COURSE**

#### **Choice of**

#### **Petaluma Free Range Chicken**

Mushroom Agnolotti, Truffle Sauce

#### **Wild Mushroom Ravioli**

with Roasted Tomato Cream Sauce and Sautéed Spinach

#### **Culotte Steak**

Cajun Rub Served with Garlic Mashed Potatoes and Fresh Vegetable

### **DESSERT**

Vanilla ice cream with cookies

Executive Chef Hugo Molina