

Class of 1975

The Heights

903 Hanshaw Road Ithaca, NY

5:15pm Reception 6:00 – 8:00 pm Dinner

Reception Appetizers

Cauliflower, Almonds, Raisins, Granola & Kefti Cheese (VN, GF, Can be made V)

First Course

Market Greens (V, GF)

Second Course

Atlantic Salmon White Beans, Sun Dried Tomatoes, Almonds, Garlicky Greens, Orange Saffron Aioli & Ginger Crema (GF, Can be made DF by leaving off the ginger crema)

Char Grilled Sirloin Steak Lemongrass Hummus, Charred Broccolini, Pickled Slaw, Cilantro Crème Fraiche & Gochujang Sauce (GF, Can be made DF by leaving off the crème fraiche)

Tamarind Glazed Chicken Toasted Chickpea, Apricot & Tomato Hash, Eggplant Salsa & Pickled Pearl Onion Cucumber Raita & Pomegranate Gastrique (GF, Can be made DF by leaving off the tzatziki and tamarind glaze)

Coconut "Chana Masala"

Crispy Tofu, Heirloom Broccoli, Rapini & Marinated Cabbage Egyptian Pea, Fruit Relish & Sweet Soy Vinaigrette
-Fully vegan. Gluten free, by leaving off the tofu

Dessert Bar

Chef's Selection

Fountain Drink, Coffee/Decaf/Hot or Iced Tea and tap water included with dinner

Gratuity included, cash bar available throughout the evening