

TPF GALA
May 9, 2022
THE MET



MENU

FIRST COURSE

Fresh Garden Greens

*spring vegetables, white asparagus, marigold, fennel fronds,
vegan lemon vinaigrette*



MAIN COURSE

Slow Baked Halibut

morels, potato purée, melted leeks, fine herbs



DESSERT

Vanilla Crème Brûlée Tart

Mini Coconut Cupcakes

Pavlova

Chocolate Cremeux

Tonight's food is cooked from scratch, including sauces, stocks, and soups by Bon Appetit. Bon Appetit is a pioneer in environmentally sound sourcing policies. They have developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate change connection, humanely raised meat and eggs, and farmworkers' rights.

Vegetarian and vegan options are available upon request.

Please be aware that the kitchen handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut, sesame and other potential allergens. If you have any questions or have any allergies kindly note them to your server.