

You are invited to attend
Cuisine for a Cause
hosted by the Junior League of Eau Claire

At this special event, Eau Claire Golf & Country Club Executive Chef Casey will be preparing a multiple-course dinner to showcase the beauty and versatility of local seasonal foods. Between each course, the Chef will join us to share his creative techniques and teach us more about the featured gourmet ingredients. If you choose to, you may enjoy specifically selected wine pairings with your meal.

MENU

Seasonal Salad

Seasonal greens topped with an Augusta cranberry vinaigrette and local goat cheese.
Accompanied by a savory squash strudel.

Granny Smith Apple Sorbet

Autumn Duet

Sliced mushroom crusted sirloin from Govin's Meats, accompanied by a Lambalot Acres lambchop. Gouda smashed potatoes and bougetiere of fresh autumn vegetables.

Apple Fangipane

Apple Wellington with Castle Rock creamy anglaise.

Spooner Wild Rice Bread

Join us for cocktails at 6:30 p.m., with dinner beginning promptly at 7:00 p.m. Silent auction will open at 6:30 and close at 9 p.m.

Ticket prices are \$60 per person for dinner, \$80 per person for dinner + wine, or \$550 for a table of eight (includes wine for all eight guests). Invite your friends and family to join you!

Reserve your place at this fine event by RSVP'ing to this Evite. You may pay in advance by sending a check to Rachel Zacho at 1703 Rust Street, Eau Claire, 54701. Payment will also be accepted at the door on the evening of the 22nd.

Funds raised at this important event will support the Junior League of Eau Claire and local breast cancer causes.

Wear your most fabulous pink!