**GOHS 2021 Annual Dinner**

**Toscana, Oneonta**

**Thursday, October 14, 6-8pm**

**Menu & Entrée Options**

**Appetizers**

Flat bread with toasted fennel and tomato jam, fresh mozzarella, and caramelized onions

Olive and fresh thyme tapenade with roasted shallots on crostini topped with shaved Reggiano

**Salad**

Classic Caesar salad

**Entrées**

**Chicken Frangelico**, tender medallions with pearl onions, mushrooms, grapes and Frangelico-soaked golden raisins, with a lite cream sauce over risotto and vegetable

**Baked Haddock oreganata** with a lemon chardonnay butter sauce served with risotto and vegetable

**Truffle and leek lasagna** with pomodoro sauce and topped with fontina

**Grilled Sirloin** served with potatoes gratin and vegetable with bordelaise sauce

**Dessert**

Espresso Brandy Sponge Cake