



ANNUAL BANQUET

[Hyatt Regency Orange County](#)

Grand Ballroom
11999 Harbor Blvd.
Garden Grove, California



IN HONOR OF

Pacific Council Staff:
Donald McIsaac

Pacific Council Members:
Bob Turner, Dave Ortmann, Dan Wolford

Advisory Body Members:
Sam Herrick, Pete Lawson, Doug Milward, & Sandy Zeiner

For their contributions to West Coast fisheries management through
their work for the Pacific Fishery Management Council.



WEDNESDAY, NOVEMBER 16, 2016
6 P.M. NO HOST SOCIAL HOUR
7 P.M. DINNER BUFFET

We have changed to a CASH ONLY event. The cost of \$20 per person will be collected at the door.

**Please respond no later than Wednesday,
November 9, 2016 to this link: [RSVP](#)**

FARM TO TABLE MENU:

Roasted Vidalia Onion Soup with Grilled Cheese Bites

Organic Greens, Purple Haze Goat Cheese, Asian Citrus Pears, Candied Walnuts, Maple Vinaigrette (GF)

Rocket Arugula, Golden Raisins, Shaved Summer Carrots, Preserved Onion, Peach Vinaigrette (GF)

Sonoma Valley Honey Roasted Spring Beets, Citrus Mizuna, Almond Streusel (GF)

Thyme Scalloped Yukon Potatoes, Topped with Roasted Pearl Onions (GF)

Monterey Farms Foraged Mushroom and Artichoke Risotto (GF)

Herb Crusted Salmon, Pancetta and Cipollini Onion Confit, Roasted Gilroy Toy Box Tomatoes (GF)

Brandt Farms Lamp Chops, Roasted Parsnip Puree, Balsamic Blackberry Glaze (GF)

Petaluma Farms Organic Crispy Chicken, Creamed Spinach, Crispy Buttermilk Onions

Freshly Baked Sourdough Rolls with Herb Whipped Butter

Coffee and Tea

Dessert:

Mini Freshly Baked Apple Pies to Include: Apple, Pumpkin and Pecan Caramel Whipped Cream and Strawberry Compote

(GF=Gluten Free)