2022 ANNUAL DINNER

November 17, 2022 Washington, DC

AGENDA

5:00 - 7:00 PM
Networking Reception

7:00 - 9:00 PM
Full Course Dinner & Awards Ceremony

9:00 PM
Young Professionals Network After Party
HORS D'OEUVRES

- goat cheese & port wine shallot confit on toast
- tandoori chicken in cucumber cup with yogurt raita
- roasted shrimp with chimichurri tomato salsa on a tortilla chip
- spanakopita
- samosa with yogurt raita

FIRST COURSE

winter salad with scallion and dill and a tarragon citrus emulsion

MAIN COURSE

- fillet of salmon in pinot noir sauce with shiitake mushroom risotto
- vegetarian/vegan option will feature seasonal produce and high-protein plant-based substitute

DESSERT

- chocolate caramel crunch cake
- coppa catalana

freshly brewed coffee and tea will be served after the meal