

2016 INCOSE Holiday Social

Who: Former & current INCOSE members; also open to the curious public!

Where: [Savoy Bar & Grill](#) in the Napa Room, 10601 Montgomery Blvd. NE, 505.294.9463

When: December 2nd, cocktails & appetizers at 5PM, 3-course dinner served at 6PM

COST: \$20/person payable only by cash or check at the event

Includes dinner (menu attached) and 1 ticket for a cocktail, a glass of wine, or a beer. \$15 limit per ticket

For more information please see visit the [Enchantment Chapter](#) website.

RSVP to Mary Compton, mlcompt@sandia.gov, 505.845.9268, by Wed., Nov. 30th at noon

Guest Speaker: This year's social will feature a presentation by Jennifer Owen-White, manager of the first official urban wildlife refuge in the Southwest, [Valle de Oro](#). The refuge protects land along the Rio Grande River, including significant water rights to address restoration of the Middle Rio Grande. With all of its 570 acres acquired, this urban jewel provides a place for people to get outside and truly enjoy nature within their own community.



2016 INCOSE Holiday Social Menu

Cocktails and Appetizers (5 – 6 PM):

- Toasted Rosemary Focaccia (red-lentil hummus)
- Crispy Shrimp Lettuce Wraps (creamy ginger slaw, spicy orange-chile dipping sauce)
- Antipasto (wood roasted vegetables, prosciutto, fresh mozzarella, marinated olives, crostini & breadsticks)

Dinner (served at 6 PM):

Starters, choice of:

- Squash Bisque (fried sage, coconut crema)
- Savoy Caesar Salad (chopped romaine, garlic crouton, cold smoked white anchovies, shaved grana padano)

Entrees, choice of:

- Vegetarian Gargouillou (changes daily)
- Broiled Angus Coulotte Steak (sour cream mashed potatoes, sautéed green beans, bordelaise sauce)
- Chicken Saltimbocca (shaved prosciutto, sage & smoked mozzarella, steamed jasmine rice, veg o day, herbed chicken velouté)
- Broiled Atlantic Salmon (green lentil & cannellini bean pilaf, baby bok choy, lemon burr blanc, scallion apple relish)

Dessert, choice of:

- Lemon Tart (whipped cream, fresh mint)
- NY Style Cheesecake (cherry sauce, whipped cream)