# Cantrell Lecture Banquet Registration

A banquet honoring **Dr. Peter Ozsváth** will be held on **Monday, February 20, 2017.** Banquet will be held in The National Restaurant. The seating is limited, so we ask you to preregister (no later than February 17, 2017) by sending a check for the desired choice per person made payable to the *"Flower Fund"* to:

Banquet for Dr. Ozsváth Department of Mathematics Attn: Gail Suggs University of Georgia Athens, GA 30602

#### Location:

The National, 232 Hancock Ave., ATHENS, GA 30605 **Time:** 5:45pm

## Dinner Menu

\$40 per guest with wine \$30 per guest without wine Appetizers (choose one)

**local lettuces** gorgonzola, tomato, radish, cucumber, marinated onion, bacon, breadcrumbs, smoked paprika buttermilk dressing

or

**bitter greens salad** arugula, radicchio and frisee, Petite Basque cheese, grated pear, simply dressed with Georgia olive oil, lemon, sea salt

or

mushroom bisque marcona almonds

## Large Plates

**roasted chicken breast** jeweled Carolina rice with saffron, pomegranate, apricot, golden raisin, and pistachio, schug hot sauce, yogurt, cucumber, marinated onion, mint

or

**pan roasted monkfish** (Maine, white and flakey, tender, sweet) parsnip puree, wilted spinach, crispy prosciutto, brown butter with sorrel and orange zest, pomegranate

or

**beef hanger steak** roasted potatoes with horseradish-buttermilk sauce, salted cabbage, tomato jam, radishes, almonds

or

vegetable plate braised red peas with curry; fried cauliflower with harissa and yogurt; sautéed bok choy with sesame; kale slaw with fennel

and turmeric vinaigrette; marinated carrots with pomegranate;

butterball potato salad with herbs and roasted

## Dessert

Petite custard tarts whipped cream, cinnamon

or

flourless chocolate cake hazelnut gelato, cocoa sugar

Name:\_\_\_\_\_

Number attending:\_\_\_\_\_ Dinner choice: Choice 1 \_\_\_\_ with wine Choice 2 \_\_\_\_ without wine

Total amount enclosed: \$\_\_\_\_\_