

Fischoff Winter Gala

February 5, 2022

Shared Appetizers

Grilled lamb chops with cherry port wine sauce

Warm brie crostini with pomegranate seeds,
cranberry fruit crystals, micro basil

First Course

Micro beet salad, arugula, zucchini ribbons, feta with
heart shaped shrimp and light balsamic

Entree

Tower of roasted red pepper risotto cake, topped
with chateaubriand and blackened sea scallop,
with a sauce choron and broccolini

Vegetarian option:

Wild mushroom Risotto with shaved black truffles

Dessert

Flourless Chocolate Torte with Raspberry Coulis

Wine

Kendall Jackson, Vintner's Reserve Chardonnay,
Sonoma

MacMurray Ranch, Pinot Noir, Russian River Valley

SILENT AUCTION
Closes at 8:30 pm

- Fischoff National Poster & Program
Artwork by Chicago Artist: Amoz
Wright + Music in Color Coloring Book
- Alfred Guillamue Virtual Book Club:
Colson Whitehead's The Nickel Boys
- A Spring Hike in Warren Woods with
guide Michael Pippenger
- Bend Yoga Experience & Ragamuffin
Cinnamon Rolls for 10-12 people
- Early Bird Eatery \$100 gift card and
box of pastries from Pink Lemonade
Pastries
- South Bend Cubs Tickets & Parking
Pass
- Autographed copy of Creepy Carrots &
VIP Seats at a 2022 performance of
Fischoff's SAM I Am (Stories & Music)
- 2 tickets for Harlem String Quartet
at Notre Dame's DeBartolo Performing
Arts Center, April 10, 2022
- 2 tickets to South Bend Symphony
Music of John Williams on April 30,
2022



SCAN TO BID

LIVE AUCTION

Two VIP guests join 2022 Competition
Gold Medal Winner for 5 course chef's
tasting with wine pairings at Roselily

FUND A NEED

Fund a Need proceeds help fulfill
Fischoff's educational mission. Please
help us support programs like our Peer
Ambassadors for Chamber Music (PACMan)
program, Mentoring Project, Gold Medal
Tour masterclasses, Junior competitor
masterclasses, live streaming of the
competition allowing us to connect with
aspiring musicians all over the globe,
and support for local buses to bring
South Bend students to the competition.