

# IEEE RFID Networking Plated Dinner

At

## ***BOXCAR***

**Join us for Dinner at Boxcar in Downtown Santa Fe**

**and meet Executive Chef Eric Stumpf**

Chef Stumpf, a James Beard Foundation-recognized chef, boasts a career that includes prestigious hotels and private clubs both in the U.S. and internationally. His experience includes notable tenures at the Ritz Carlton, Starwood, Hyatt, and The Club at Las Campanas. Chef Stumpf has also participated in renowned culinary competitions such as The Great American Seafood Cook-Off, The Soup-er Bowl, and The Green Chile Cheeseburger Smackdown.

His exceptional talent lies in transforming traditional dishes into visually appealing and innovative masterpieces. By reimagining cuisine with unexpected twists, he elevates every dish he crafts.



### **Tesuque Salad**

Bibb, Radicchio, Spring Mix Lettuces, Ripe-Red Tomatoes, Sunflower Seeds & Radish Sprouts with Cilantro Lime Vinaigrette

### **Slow-Roasted Sirloin Luncheon**

Slow-Roasted Sirloin, Black Bean & Pimento Risotto, Tobacco Onions

### **Fish Luncheon**

Citrus Garlic-Basted Salmon Fillet with Sweet & Spicy Napa Slaw, Fish Options: Citrus

Garlic-Basted Salmon Fillet

### **Hot Chicken Luncheon**

Chicken Options: Penne Pasta with Lemon-Garlic Grilled Chicken Breast, Roma Tomatoes,

Roasted Vegetables, Sauteed Fresh Spinach, Olive Oil, Garlic, Fresh Basil, Feta Cheese

Crumbles

**Gluten Free Option - Chef's Choice**

**Vegan Option - Chef's Choice**