



**HEALTH CENTER
PARTNERS**
of Southern California

Policy & Issues **MEMBER DINNER**

**MARCH 26, 2019
SORRISO BISTRO**



Homemade Bread and Olive Oil

First Course

Red Beet Salad

Red beets, goat cheese, walnuts, raisins and served on a bed of arugula salad in a lemon vinaigrette dressing

Mista

Mixed greens with diced tomatoes in a vinaigrette dressing

Second Course

Pappardelle and White Truffle (Vegetarian)

Handmade Pasta served with Button Mushrooms, Parsley, and White Truffle Oil

Chicken Parmigiana

Chicken Scaloppine prepared Parmigiana Style and served with a side of Pasta Marinara

Chicken Marsala

Chicken Scaloppine sautéed with Button Mushrooms and Marsala Wine and served with a side of Pasta Marinara

Dessert

Cannoli

Sicilian Pastry Shell filled with Ricotta Cream

Stefano's Homemade Gelato

Made in house daily using the latest, state of the art gelato machine imported from Italy in conjunction with only natural ingredients which are also sourced directly from Italy.

Beverages

Please see server for current selection of wines, cocktails and bottled domestic/imported & local craft beers.

Coffee, Tea, Soda and Sparkling Water also available





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AGENDA

Welcome and Introductions

Henry N. Tuttle
President and CEO
Health Center Partners

Current Federal Landscape Overview

Robert (Bob) Siggins
Senior Policy Advisor
Alston & Bird

7 Advocacy Tips from a Former Congressman

Hon. Earl Pomeroy
Senior Counsel
Alston & Bird

Current Health Care Issues in Congress

Congressman Raul Ruiz, M.D. (D-36)

HCP P&I Messaging
Logistical Overview

Q/A
Tim and Julie

