



Annual Meeting 2007 Agenda

Day 1 Wednesday, October 24, 2007

1 PM	START 1 PM	
	WELCOME	
1:00	Attendees, agenda	M. Saylor
1:10	Information & logistics	P. Luxich
1:20	Letters from members who could not attend: G. Popov / V. Stenger / C. Pyne / C. Herring	M. Saylor / P. Luxich
1:40	Panel Update	J. Mittendorfer
1:45	iiA / IMRP Information	R. Brinston
1:55	AAMI Update (deferred to THUR)	S. Yeadon
1:55	ASTM Update	J. Logar
2:10	ASTM E2232	D. Weiss
2:40	BREAK-Refreshments	
3:00	Database of references	J. Garth
3:35	Website, marketing, iiA	R. Brinston
3:45	E-beam: Calibration and benchmarking	M. Cleland/R. Uribe
4:50	Return to hotel	
6 PM	Leave for Dinner - Bus departs	Hilton Lobby
6:30 PM	Group Dinner	Normandie Farm

Day 2 Thursday, October 25, 2007

8.00	START 8 AM	
8:10	Greetings-Continental breakfast	
8:25	AAMI Update and Interface	S. Yeadon
8:35	CAD	T. Jordan
8:40	NOVICE/GEANT Legacy/Politics	T. Jordan
8:45	PK-Trainer Course	M. Saylor
9:00	Dose Mapping	F. Stichelbaut
9:30	E-beam Benchmarking	J. Mittendorfer
10:30	BREAK-Refreshments	
11:00	E-beam Benchmarking	J. Mittendorfer
11:30	LUNCH-Buffer	
12:30	E-beam Benchmarking	J. Mittendorfer
1:15	Gamma Benchmarking	K. O'Hara
2:15	BREAK-Refreshments	
2:35	Modeling Experiences	P. Sidereas
2:50	Gamma Benchmarking	K. O'Hara
3:40	How Do We Build a New Trainer?	M. Saylor
3:50	Business Meeting // Adjourn	S. Yeadon

Normandie Farm

Since 1931

Where the Traditions of Hot Golden Popovers and Fine Country Cuisine Continues...

Hors d'Oeuvres

Escargots "Normandie Farm" \$8.50
Snails Stuffed with Tomato and Mushroom Puree

Oysters on the Half Shell (6) \$8.95
Chesapeake Bay Oysters on Ice

Baked Oysters Rockefeller (6) \$9.25
Topped with Spinach and Swiss Cheese

Clams Casino (6) \$8.25

Home-Smoked Salmon \$9.50
Smoked Fresh, Traditionally Garnished

Les Potages

Lobster Bisque with Cognac \$6.50

Baked Onion Soup \$6.25
French Onion Soup Topped with Swiss Cheese

Cold Gazpacho Andalouse \$5.50

Mussels a la Provençal \$8.25
Mussels Baked in Garlic Butter

Jumbo Shrimp Cocktail \$10.25

Baked Stuffed Artichoke \$8.75
Stuffed with Swiss Cheese & Garlic Bread Crumbs, Sauce Hollandaise

Homemade Country Pâté \$6.50
Veal and Italian Sausage with Pistachios

Lump Crabmeat Cocktail \$10.25

Blackened Sea Scallops \$9.50
Served over Wilted Spinach, Lobster Sauce

Les Salades

Salad Normandie \$6.50
Red & Green Lettuce with Radicchio and Belgian Endives, Tarragon Vinaigrette

Spinach & Mushroom Salad \$6.50
Served with Mandarin Orange, Kalamatas and Roasted Pecans, Balsamic Vinaigrette

Caesar Salad \$6.95

Fresh Asparagus Vinaigrette \$6.95
Topped with Sliced Portobello, Balsamic Vinaigrette

Les Poissons

Swordfish Steak Grillé \$22.00
Garnished with Baby Shrimp, Topped w/Shrimp Butter

Poached Filet of Atlantic Salmon \$21.00
Served with Julienne of Fresh Vegetables, Sauce Beurre Blanc

Blackened Stuffed Filet of Salmon \$28.50
Stuffed with Lump Crab Imperial, Sauce Béarnaise

Filet of Boston Sole Almandine \$19.95
Sautéed with Sliced Almonds, Citrus Beurre Blanc

Les Viandes

8oz Filet Mignon Grillé \$26.50
Sauce Béarnaise

Stuffed with Lump Crabmeat \$34.00

14oz New York Sirloin Strip Steak \$29.00
Served with Beurre "Maitre d'Hotel"

Roast Prime Rib of Beef Au Jus \$23.00
Normandie Cut \$29.00

Tournedos of Beef "Henri IV" \$26.50
Medallions of Tenderloin Sautéed, Served with Truffle Sauce, Finished with Béarnaise filled Artichoke Bottoms

Chateaubriand "Bouquetiere" \$75.00
Sauce Béarnaise
For Two, Surrounded by Fresh Garden Vegetables

Filet of Beef Wellington \$26.50
Tenderloin of Beef with Puree of Shiitake Mushrooms and Goose Liver Mousse Wrapped in a Light Puff Pastry, Truffle Sauce

Brochette Of Beef Tenderloin \$23.00
Broiled Marinated Beef Tenderloin with Vegetables Served with Saffron Rice

Tri-Color Cheese Tortellini \$16.00
Served with Sun-Dried Tomatoes and Wild Mushrooms, Sauce Beurre Blanc

Rainbow Trout "Belle Meuniere" \$18.50
Sautéed with Mushrooms, Citrus Beurre Blanc

Roasted Sea Scallops \$25.00
Fresh Sea Scallops topped with Bacon, Scallions & Pine Nuts, Citrus Beurre Blanc

Jumbo Lump Crab Cakes \$25.00
Sautéed and Served with Sauce Béarnaise

Baby Lamb Rib Chops Grillé \$32.00
Served with Garlic Au Jus

Escalopines of Veal "Francaise" \$21.50
Slices of Milk-Fed Veal Sautéed in Sweet Butter with Lemon

Escalope of "Veal Oscar" \$26.00
Escalope of Veal with Crabmeat, e Asparagus, Béarnaise and Madeira Sauces

14oz. Veal Rib Chop Grillé \$32.00
Served with Portobello Mushroom and Roasted Garlic Au Jus

Center cut Pork Chops Grillé \$21.00
Served with Stewed Apples, Au Jus

Sautéed Calf's Liver \$20.50
Topped with Onions, Apples and Bacon Strips, Sauce Madeira

Boneless Breast of Chicken \$18.00
Served with Wild Mushrooms and Saffron Rice, Sauce Madeira

Roast Wisconsin Duckling \$19.50
Half-Semi Boneless Duck with Your Choice of Sauce: Bordelaise, Raspberry and Walnut, or Green Peppercorn

Vegetarian Lasagna \$16.50
Served with Grilled Portobello and Marinara Sauce

Normandie Farm
10710 Falls Road
Potomac, Maryland 20854
301-983-8838

Dinner Hours
Tuesday - Saturday 5:30 -10 p.m.
Sunday 5-9 p.m.
www.popovers.com