



Fall & Winter

THREE & FOUR-COURSE PLATED DINNERS

*Dinners are priced à la carte. Dinner entrées include seasonal vegetable accompaniments, bread, butter, and freshly brewed coffee and tea.
Up to two different selections from each category may be chosen for each event.*

STARTERS

Soup d' Jour Seasonal Inspiration

\$12

Young Field Greens

Young Fennel, Ruby Grapefruit, Toasted Honey Vinaigrette

\$12

Butter Braised Heirloom Potatoes

Swiss Chard, Baby Beets, Duck Fat Aioli, Winter Truffle

\$16

Caramelized Brussels Sprouts

Smoked Almonds, Shaved Manchego, Spiced Quince, Saffron Aioli

\$16

Spiced Bartlett Pears

Salumi Culatello, Spanish Cabrales, Frisée Lettuce, Toasted Walnuts

\$18

SMALL PLATES

Yukon Gold Potato Galette

Soft Poached Mad Hatcher Hen Egg, Applewood Smoked Bacon, Béarnaise Mousseline

\$21

Grilled Spanish Merguez Sausage

Black Kale Gnudi, Preserved Apricots, Marinated Artichokes

\$18

Brown Sugar Glazed Salmon Bacon

Celery Root, Spiced Pumpkin Bread, Pomegranate Brown Butter

\$24

Braised Short Rib Ravioli

Toasted Hen of the Woods, Parsnip Mousseline, Charred Onion Coulis

\$24

Caramelized Scallops

Glazed Cauliflower, Medjool Dates, Espelette Chorizo

\$26



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ENTRÉES

Painted Hills Farm Beef Tenderloin

Roast Garlic Potato Purée, Brussels Sprouts, Bacon Lardon, Roasted Mushrooms, Syrah Reduction
\$58

Pastrami-Spiced Columbia River Steelhead

Delicata Squash, Piquillo Peppers, Quince Membrillo, Pumpkin Curry
\$46

North Pacific Petrale Sole

Cinnamon-Poached Cranberries, Cider-Braised Red Cabbage, Grilled Leeks, Dungeness Crab Croquette
\$50

Garlic-Roasted Frenched Chicken Breast

Lacinato Kale, Grilled Pears, Glazed Pumpkin, Pumpernickel, Savory Jus
\$46

Butter Poached Sablefish

Golden Raisin Jam, Bacon Lardon, Spaghetti Squash, Chioggia Beets
\$48

Maple Glazed Berkshire Pork Chop

Mascarpone Polenta, Melted Shallots, Cider Braised Greens, Caramel Jus
\$52

Pleasant View Farms Duck Breast

Vanilla-Glazed Onions, Pistachio Butter, Broccolini, Sweet Potato Pie, Huckleberry Jus
\$52

Grilled Tenderloin of Painted Hills Beef and Grilled Prawn Surf and Turf

Sweet Potato Purée, Caramelized Cipollini Onions, King Oyster Mushrooms, Bourbon Glace
\$68

Painted Hills Petite Tenderloin and Braised Short Rib Duo

Yukon Gold Potato Purée, Oxbow Farms Carrots, Truffled Artichokes, Sauce Périgourdine
\$72

Seasonal Vegetarian Selection

\$40



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DESSERTS

Chocolate Decadence, Almond Feuilletine, Chocolate Cremeaux, Vanilla Mousse
\$12

Vanilla Bean Cheesecake, Brown Sugar Crème Fraîche, Pomegranate Gastrique
\$12

Red Velvet Genoise, Cinnamon-Poached Cranberries, Whipped Fromage Blanc
\$12

Tiramisu Cake, Dark Chocolate Ganache, Espresso Glaze GF
\$12

Seasonal Fruits
\$12

Gluten Free and Vegetarian Options Available On Request

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. All prices are per person unless otherwise indicated and are inclusive.
Washington State sales tax will be added. Information on consuming raw or undercooked food is available upon request.*