

NOSH & NIBBLES

V- Trio of Dips- (Choice of 3)

Served with a beautiful spread of Crudite & Grill Pita

Piquillo Hummus - Roasted Olive Tapenade - Caramelized Onion & White Bean Dip - Classic Tzatziki - Sun-Dried Tomato Cream Cheese

Classic Deli Cold Cut & Cheese Platter

Thoughtful Selection of In House & Local Procured Cold Cuts and Deli Cheeses

Served with a Selection of Mustards, Pickles, Sliced Baguette & Crackers

Artisan Charcuterie Platter

Nothing short of a superb In House & Regional Charcuterie selection

Served with Roasted Olives, Mustards, House Pickled Veg, Sliced Baguette & Crackers

Artisan Cheese Platter

Some Regional highlights of our rising Cheese industry

Served with House Made Preserves, Roasted Almonds, Seasonal Grapes, Sliced Baguette & Crackers

In House Seafood Charcuterie Platter

House cured Lox, Mojama (Cured Albacore Tuna), Rotating Smoked Fish Rillette

Served with Herbed Cream Cheese, Lemon Crème Fraiche, Capers, Red Onions, Baguette & Crackers

CANAPE & BRUSCHETTA

Simple finger foods full of flavor!

Salmon Lox - Lemon Crème Fraiche - Rye

V- Mushroom Confit - Beet Pesto - Manchego

V- Heirloom Tomato - Fresh Mozzarella - Basil

Deviled Eggs - Wasabi - Tobiko Caviar

Albacore - Edamame Puree - Soy Glaze

White Anchovy - Creamed Olive - Chili Pepper

HOT APPETIZERS

Chimichurri Meatballs

Lamb & Beef Meatballs slathered in a savory chimichurri sauce

Classic Dungeness Crab Cakes Lemon Caper Aioli & Tobiko Caviar

Pancetta Wrapped Dates

Local Blue Cheese & Balsamic Reduction

V - Stuffed Mushrooms

Roasted Red Pepper, Fresh Herbs, Grana Padano & Herbed Cream

MINI- WICH

Italian Pressed Sandwich

Served on Large Ciabatta

Salami, Coppa, Mortadella, Provolone, Olive Tapenade, Roasted Red Peppers

Smoked Turkey, Bacon, Chive Aioli, Sun Dried Tomato, Arugula

V- Marinated Eggplant & Mushroom, Pickled Vegetables, Provolone, Red Peppers, Arugula

Cold Sliders- Served on Brioche

Pancetta - Heirloom Tomato - Fresh Mozzarella - Arugula

Duck Salad - Muscadet Grapes - Field Greens

Hot Sliders- Served on Brioche

Duck Confit - Fig Jam - Braised Greens

Roast Beef - Local Blue - Caramelized Onions

Pastrami - Mustard - Mornay - Pickled O's

V- Veggie Meatball - Chimichurri - Havarti - Calabrian Pepper

V- Roasted Cauliflower - Romesco - Wilt Kale

MAINS

V- Fresh Herb Risotto

Bluebird Farms Einkorn, Fresh Herbs, Wild Mushroom, Grana Padano

Coq au Vin

A classic with a kick! Seared chicken quarters, In House Pancetta, Roasted Red Peppers, Rosemary, Mushroom in a Riesling Cream

Balsamic Braised Beef

Tender & Succulent braised Beef with Roasted Tomatoes, Garlic, Sweet Onions

V- Grilled Vegetable Primavera

Lagana Pasta, Rotating Grilled Vegetables, Garlic, Fresh Goat Cheese

Seared Sockeye Salmon

The Northwest staple, we simply sear fresh Sockeye, lay over a Fennel Salad & top with an Herbed, Lemon Butter Sauce

Meatballs al Forno

A house specialty indeed! Marinated Meatballs over Cheesy Polenta baked with Grana Padano & Parmesan

Milk Braised Pork Loin

Milk you say? Yep, this superbly tender Pork Loin is marinated & braised in local milk with Pancetta, Shallots, Garlic, Lemon & Fresh Sage

SIDES

Roasted Fingerling Potatoes

Grilled Rapini

Cauliflower Au Gratin

Savory Winter Squash

Whipped Garlic Potatoes

Cheesy Polenta