

AUTUMN IN THE PACIFIC NW

APPETIZER COURSE

✿ Stationary ✿

Specially Selected Charcuterie ... *A special selection of 3 meats, cheese, figs, pâté, & crackers*
Farmers Market Crudité ... *Assorted fresh veggies from the farmers market*
– Served in a farm box with Green Goddess dip

✿ Passed ✿

Endive Spoons ... *Filled with goat cheese & herbs*
Roasted Pepper/Tomato Bruschetta ... *On a goat cheese/garlic crostini*

PRIMI PASTA COURSE

Lemon & Parsley Maltadine ... *These small ribbon clusters of pasta are infused with lemon and parsley. With Lippman garden sorrel and zucchini strings, blistered heirloom cherry tomatoes and EVOO*

SALAD COURSE

Pacific NW Autumn Salad ... *Batons of crisp Washington apples and pomegranate seeds tossed with arugula & spinach, Topped with lemon sented pumpkin seeds and an apple cider dressing*

MAIN COURSE

Center Cut Filet Mignon ... *Our special fall preparation includes a tender center cut filet, seared in duck fat, then finished to order - Topped with a sage butter pear ring and a coin of truffled goose/duck pâté*

Roasted Baby Potatoes ... *Tossed in olive oil, rosemary, and garlic*

Sautéed Broccoli ... *tossed with herbs and roasted pine nuts*

Warm French Rolls ... *Served on the table with traditional and herbed butter.*

CHEESE AND FRUIT COURSE

Cheese and Fruit Platter ... *3 select cheeses and seasonal fruits*

PASTRY COURSE

Washington Apple Tart

