

Hors D'Oeuvres

Choice of three

Hot Hors D'Oeuvres

Thai Style Chicken Skewers

Mini Scallop Saltimbocca
with garden sage and cracked pepper

Bistro Style Mini BLT
with roma tomato, roast garlic aioli,
hearts of romaine lettuce and crispy pancetta

Wild Mushroom Petit Tartlet
with creamed leeks and Northwest goat cheese

Dungeness Crab Cakes
with chipotle aioli

Baked Baby Red Potatoes
with brie cheese and chive crème fraiche

Cold Hors D'Oeuvres

Assorted Bruschetta
with Italian inspired tapenades

Smoke Salmon Rosettes
with cucumber salsa and chipotle aioli

Sesame Seasoned Ahi Tuna "Poke"
with white truffle scented avocado and tobiko

Spa Style Fresh Vietnamese Roll
with chili lime dipping sauce

Salmon Belly Confit
with stewed cannellini beans served on
Asian spoon with diakon sprouts

Salads

Choice of one

Petit Ice Berg Wedge
with blue cheese, crispy bacon, marinated bay shrimp,
buttermilk roast garlic dressing

Hearts Of Romaine Salad
with croutons, regianno parmesan
and house Caesar dressing

Organic Mixed Green Salad
with marinated vegetables, honey white
balsamic dressing

Tricolor Vine Ripe Tomato Salad
with mozzarella cheese, arugula basil pesto,
rosemary –balsamic gastrique

Intermezzo

Choice of one

Pinot Noir Sorbet

Lemon Sorbet

with Candied Lemon, Basil, and Washington Sparkling Wine

Blueberry- Pomegranate Sorbet



Entrée

Choice of two proteins and one vegetarian

Protein

Seared Washington Chicken Breast Saltimbocca
with crispy pancetta, Marsala-sage reduction

Grilled Double Cut "Baseball" New York Steak
fried tobacco onions, burgundy reduction

**Dungeness Crab and Parmesan and Tarragon
Crusted Alaskan Halibut**
in a lemon thyme reduction
(available May through October)

Seared Mahi Mahi
red wine butter sauce, capers and fine herbs
(available November through May)

Grilled King Salmon
white truffle Yakima harvest white corn sauce,
sautéed mushrooms with fine herb and vermouth

Vegetarian

Black Bean and Red Garnet Yam Cake
with chili coconut cream and mango relish (vegan)

Gorgonzola and Spinach Stuffed Ravioli
with garlic and basil cream sauce

Combination Entrée Plates

additional charge of \$8 per plate

Option 1: Roast Alaskan Halibut with Roast Red Bell Pepper Sauce, Prosciutto Wrapped Washington Chicken with Marsala Sage Reduction

Option 2: Petit Beef Medallion with Burgundy Demi Glace, Sautéed Mushroom with Fine Herb and Vermouth, and Seared Gulf Prawns with Lemon Garlic Sauce

Option 3: Petit Beef Medallion with Burgundy Demi Glace, Sautéed Mushroom with Fine Herb and Vermouth, and Seared King Salmon with Yakima White Truffled Corn Puree and Basil Oil



Pricing

\$55 per person
Combination Entrées | \$63 per person

Includes Starbucks coffee, Tazo tea, water service, rolls and butter, cake cutting fee and one bartender for up to four hours. Tax and service charge not included.

