

Philanthropic Menus

DINNER MENU WITH HORS D' OEUVRE 1 \$34

FOR RECEPTION PRIOR TO DINNER

Baked Scallop Crostini with Apple Puree



DINNER MENU

Hearts of Romaine with Pancetta, Pickled Red Onions and Artichoke Vinaigrette

Bronzed Rockfish with Wilted Baby Spinach, Celery Root Mash and Basil Pistou

Carrot Cake with Passion Fruit Coulis

DINNER MENU WITH HORS D' OEUVRE 2 \$34

FOR RECEPTION PRIOR TO DINNER

Sake Infused Bison and Shitake Meatballs with Apples and Roasted Grape Beurre Blanc



DINNER MENU

Fresh Green Salad with Crisp Vegetables and Assorted Dressings

Brie and Pancetta Stuffed Chicken with Rice Pilaf and Asparagus

Dulce de Leche Cheesecake

DINNER MENU WITH HORS D' OEUVRE 3 \$34

FOR RECEPTION PRIOR TO DINNER

Curried Lamb and Figs on Grilled Flatbread



DINNER MENU

Fall Green Salad with Cucumbers, Fire Roasted Tomato and Blue Cheese Dressing

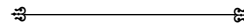
Pacific Rim Beef Short Ribs with Roasted Yams and Asparagus

Chocolate Cake with Mango Coulis

DINNER MENU WITH HORS D' OEUVRE 4 \$32

FOR RECEPTION PRIOR TO DINNER

Spicy & Sweet Edamame with Murry River Salt



DINNER MENU

Miso Soup with Tofu and Scallions

Napa Cabbage Salad with Seared Tuna and Sesame Herb Vinaigrette

Caramel Apple Pie

DUET ENTRÉE DINNER MENU 5 \$32

DINNER MENU

Market Fresh Salad with Fennel, Parsnips, Tomato and Raspberry Vinaigrette

Bistro Medallions and Chorizo Links with Roasted Red Potatoes and Broccolini

Lemon Cream Cake with Raspberry Coulis

Corkage is available for select events for Wines Only at \$12 per bottle.

All Washington State Liquor laws will be observed.

