

Winter Fresh Menu

Available January 1 through March 31, 2020

Appetizers

Crispy Pork Belly Toast, Fennel Apple Compote (DF)	\$31/dozen
Beet & Goat Cheese Terrine, Rosemary, Honey (V, GF)	\$29/dozen
Smoked Trout, Caviar, Crème Fraiche, Endive (GF)	\$33/dozen

Lunch Buffet

\$36/person

- Curried Lentil Soup (V+, GF)
- Mixed Greens, Olive, Orange, Pecorino, Red Onion w/ White Balsamic (V, GF)
- Roasted Salsify & Carrot w/ Tarragon (GF, V+)
- Colcannon (Mashed Potato w/ Caramelized Cabbage) (GF)
- NW Porter Braised Beef, Pearl Onions (DF/GF)
- Salmon Encroute, Sauce Nantua
- Orange Chocolate Mousse, Almond Cookie Shards (V)

Plated Dinner

Braised Beef Short Rib, Whiskey Demi, Mushroom Medley, Celeriac Puree (GF)
\$47/person

Broiled Salmon, Saffron Risotto, Pomegranate Compound Butter, Blood Orange Salsa (GF)
\$51/person

Pan Seared Chicken Breast, Gnocchi, Bacon, Leeks, Gorgonzola Cream
\$41/person

Beverages

Ombre Sparkler – Champagne, Cranberry Juice, w/ Sugared Rim and Blueberry Float and Rosemary Sprig \$10

Holiday Punch – Cranberry, Pineapple, Orange Juice, and Grapefruit Sparkling Water with Sugared Rim \$7

Above menu items must be ordered for a minimum of 40 people unless otherwise specified. A maximum selection of two meat options, plus a vegetarian option per event. All selections are subject to local tax of 10.5% and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.