

LOAM

HAPPY HOLIDAYS AT LOAM

Please allow us to take great care of you and your guests on this special holiday evening.

This menu is \$85 per person, or \$100 with the Prime Rib Entree choice.

+\$35 with a wine paired menu.

Wednesday, December 24th, 2025

AMUSE BOUCHE

Northwest Fresh Oyster on the Half Shell.

Cranberry Lemon Granita.

WINTER CHICORY SALAD

Even Pull Farm Celery, Draper Farms Honeycrisp Apples,
Pomegranate, Hazelnuts, Poppyseed Honey Vinaigrette.

CHOICE OF MAIN COURSE

CEDAR PLANK SKUNA BAY SALMON

Wild Mushroom Paella & Roasted Winter Farm Veggies.

OR

HERB ENCRUSTED PRIME RIB

Horseradish Cream, Roasted Winter Farm Veggies, & Whipped
Root Vegetable Purée.

OR

BUTTERNUT SQUASH RAVIOLI

House Ricotta & Roasted Butternut Squash Ravioli.
Herb Champagne Cream Sauce. Sourdough Breadcrumb.

CHOICE OF DESSERT

BROWN BUTTER VANILLA CRÈME BRÛLÉE

OR

FLOURLESS RED WINE CHOCOLATE CAKE

Cream Cheese Frosting

Menu Prepared by Chef De Cuisine Corey Taylor
Preparation of fresh ingredients from the Willamette Valley.

306 Ferry Street, Dayton, OR

| @loamkitchen.com

