



SPRING 2022 FAMILY STYLE AND BUFFET (priced per person)

SALADS

Marinated kale, garlic-anchovy dressing, shaved Reggiano, Texas toast croutons \$5.25

Arugula, frisee, apples, Pecorino, truffle vinaigrette \$5.50

Roasted baby golden beets, arugula, orange-ginger vinaigrette, crushed pistachio, black pepper chevre
\$5.50

Mixed farm lettuces, buttermilk dressing, carrot, radish, sunflower seeds \$4.75

MAINS

Wild mixed mushroom & strozzapretti pasta, pea vines, mascarpone, fresh herbs (veg.) \$18.50

Roasted chicken, sour cherry & tarragon chutney (g.f./d.f.) \$18.50

Pan-seared halibut, lemon butter, pea vines (g.f.) \$20.00

Peppercorn-crust beef tenderloin, chimichurri (g.f.) \$22.50

PNW wild salmon, nettle & sunflower seed pesto (g.f.) \$20.00

SIDES

Roasted brassicas (cauliflower/broccoli), bagna cauda, fresh herbs (g.f./d.f.)* \$4.75

Charred rapini, Calabrian chili, preserved lemon (g.f./d.f.) \$4.50

Roasted asparagus, lemon & basil vinaigrette (g.f./d.f.) \$4.75

Whipped buttermilk yukon gold potatoes (g.f.) \$4.25

Wild rice, roasted red pepper, scallion (g.f./d.f) \$4.25

Warm artisan bread selection, sea-salted whipped butter \$3.75

DESSERT

Raspberry cheesecake, streusel crumble, \$5.00

Macaron's Macarons, assorted flavors \$4.00

Flourless chocolate cake, fresh berries (g.f.) \$5.00



SPRING 2022 MENU FOR PLATED EVENTS (priced per person)

SALADS

Farm Greens, shaved radish, carrot, buttermilk herb dressing, sunflower seeds (g.f.) \$6.00

Roasted Beets, arugula, orange ginger vinaigrette toasted black pepper goat cheese, pistachios (g.f.)
\$6.50

Apple, arugula, frisee, pecorino, truffle vinaigrette (g.f.) \$6.50

MAINS

Spring risotto, asparagus, peas, pea vines, lemon, mascarpone, fresh herbs (g.f) \$20.75

Pan roasted chicken, sour cherry & tarragon chutney, roasted baby rainbow carrots (g.f./d.f) \$24.00

Wild mushroom & strozzapretti pasta, melted leeks, fresh herbs, crème fraiche \$22.50

Pan Roasted Salmon, nettle & sunflower seed pesto, grilled asparagus, crispy smashed potatoes (g.f)
\$28.00

Pan-seared halibut, lemon butter, peas & pea vines, beluga lentils (g.f.) \$28.00

Herb-crusted beef tenderloin, whipped Yukon gold potatoes, charred rapini, garlic & chive butter \$32.00

DESSERT

Wildflower honey Pot de Crème, salted pistachio shortbread cookie \$7.00

Strawberry-rhubarb galette, vanilla bean whipped cream, \$7.00

Vanilla Cardamom Cake, 5-Spice maple glaze \$6.00

Chocolate buttermilk cake, chili-spiced ganache \$7.00