



MENU

APPETIZER

Scallops wrapped in Snake River Farms Kurabuto Bacon drizzled with a Blood Orange Beurre Blanc and served with Orange Supreme slices and Pistachio Oil.

SALAD COURSE

Arugula salad with Jicama, Hierloom Tomatoes with a flash fried Chevre rolled in Macadamia nuts. Tossed in a Black Garlic Rice Wine Vinaigrette.

MAIN COURSE

Pan Seared Duck Breast encrusted with Dawson Taylor Dutch Cocoa rub and topped with a Blackberry Balsamic Reduction. Accompanied with wild Mushroom Risotto and grilled Proscuitto wrapped Asparagus.

DESSERT COURSE

Port Wine / Rainier Cherry poached Fuji Apples and Anjou Pears. Grilled and accompanied with a Caramel Mascarpone whip and toasted Hazelnut Crisp. Topped with a Huckleberry Compote and Fresh Mint.

BEVERAGE MENU

Red or White Wine
Craft Beer

Mulled Red Wine with Cardamom Whip
Hot Cider or Coffee

SIPPERS FOR PURCHASE

Woodford Reserve Bourbon
Glenfiddich Single Malt Scotch
Hennessy Privledge Cognac