



HOLIDAY PARTIES

EATING LOCAL DURING THE COLD MONTHS CAN BE A CHALLENGE, BUT OUR SKILLED CULINARY TEAM KNOWS EXACTLY HOW TO TAKE ADVANTAGE OF WHAT THE SEASON HAS TO OFFER. CUSTOM MENUS ALSO AVAILABLE!

APPETIZER PACKAGES
STARTING AT \$32.99

DINNER PACKAGES
STARTING AT \$41.99



HOLIDAY DISPLAYS

ROASTED BEET CARPACCIO

RED AND GOLDEN BEETS, CRUSHED HAZELNUTS,
DIJON VINAIGRETTE & PARMIGIANO REGGIANO

HARVEST GRAZING BOARD

A SELECTION OF CURED MEATS & CHEESES, WITH FRUIT, GRILLED
AND PICKLED VEGETABLES, SEASONAL CHUTNEY, HOUSE MADE
CRACKERS

HOLIDAY FARM TO TABLE CHEESE BOARD

LOCAL ARTISAN CHEESES DISPLAYED ALONGSIDE
OUR HOUSE MADE CHUTNEYS, WITH DRIED AND FRESH FRUIT,
ASSORTED NUTS & CRACKERS

ROASTED WINTER SQUASH

SPICED YOGURT DRESSING, GARLIC BREAD CRUMBS,
SHAVED ONION & MINT

SEASONAL VEGETABLE BOARD

GRILLED, FRESH VEGETABLES, FARM HERB DIP

MAPLE & POMEGRANATE CURED SALMON

POMEGRANATE GREMOLATA

LOCAL & HOUSE CHARCUTERIE

HOUSE PICKLES, ASSORTED OLIVES, DIJON MUSTARD,
HOUSE BAKED BAGUETTE, BEE LOCAL HONEY

BAKED BRIE

HOUSE FIG PRESERVES, BEE LOCAL HONEY, APPLE SLICES,
TOAST POINTS



HOLIDAY HORS D'OEUVRE

WINTER CAPRESE CROSTINI

SLOW ROASTED TOMATOES, BURRATA, 30 YEAR AGED
BALSAMIC, OLIVE OIL & JACOBSEN SEA SALT

PORK RILLETTES CROSTINI

HOUSE MADE RILLETTES, DIJON MUSTARD,
HOUSE SOUR PICKLE & PICKLED ONION

BEEF PICKLED DEVILED EGGS

HORSERADISH & DILL

PROSCUITTO WRAPPED DATES

STUFFED WITH HERBED HONEY GOAT CHEESE
& CANDIED WALNUTS

STUFFED NEW POTATOES

ROASTED PETITE NEW POTATOES FILLED WITH
CRÈME FRAÎCHE & TRUFFLE PEARLS

GOLDEN BEET RISOTTO CAKES

FENNEL AIOLI & FRIED CARROTS

SMOKED TURKEY CROSTINI

WALNUT, CRANBERRY & CREAM CHEESE

DUCK CONFIT CROSTINI

CARAMELIZED FENNEL AIOLI, GRAN MARNIER CHERRIES

QUINOA CAKES

ROASTED CARROT, CHARD & DILL CARAWAY AIOLI

STUFFED MUSHROOM CAPS

ROGUE CREAMERY BLUE CHEESE

JUNIPER BERRY & HORSERADISH-CURED SALMON CANAPES

SAVORY HERB PANCAKE, FINISHED WITH
CREME FRAICHE & WASABI TOBIKO

NW HOLIDAY DINNER

SALADS

FARM GREENS SALAD

ORANGES, TOASTED WALNUTS, SMOKED GOUDA, PICKLED ONIONS;
CRANBERRY CHAMPAGNE VINAIGRETTE

SHAVED BRUSSEL SPROUT CAESAR

BRUSSELS SPROUTS, FARM KALE, BACON LARDON, HOUSE-MADE CROUTONS;
PARMESAN CHEESE AND CLASSIC CAESAR DRESSING

BUTTERLEAF LETTUCE SALAD

CRUMBLLED BLUE CHEESE, FRIED ONION; GRAIN MUSTARD VINAIGRETTE

SIDES

SEASONAL ROASTED VEGETABLES

BASLAMIC REDUCTION

HONEY-GLAZED RAINBOW CARROTS

OLIVE OIL AND CHILE

VEGETABLE NAPOLEON

RED PESTO AND FRIED HERBS

WILTED FARM GREENS

LEMON AND GARLIC

SAGE POTATO CAKES

HERB GARNISH

POTATO GNOCCHI

HERBED BUTTER, PECORINO ROMANO, FRIED PEPITAS

SWEET POTATO GRATIN

RICH CREAM, LOCAL CHEESE

RISOTTO

WHITE WINE, RAINBOW CARROTS, AND MIXED GREENS

NW HOLIDAY DINNER

CONT'D

ENTRÉES

NW CEDAR PLANK SALMON
FINISHED WITH PICKLED POMEGRANATE GREMOLATA

STUFFED PORK CHOP
KALE, CARAMELIZED ONION, GOAT CHEESE, PISTACHIO

PANCETTA-WRAPPED CHICKEN BREAST
DRIZZLED WITH FARM HERB OIL

PORK SHANK OSSO BUCO
TOPPED WITH CRISPY FRIED ONIONS

BEEF TENDERLOIN ROULADE
MANCHEGO, WILTED GREENS, ONION

STUFFED FARM SQUASH
WILD RICE, ROASTED VEGETABLES, HAZLENUTS

RACK OF LAMB
PISTACHIO HAZLENUT GREMOLATA