SUNSET DINNER MENU

FIRST COURSE
Family Style – pick three for the table

QUINOA AND KALE SALAD
Grilled Artichoke Heart | Dates | Pistachio
Grana Padano | Red Wine Vinaigrette  {GF, V}

CRAB AND SPINACH DIP
Broiled Dip | House Made Potato Chips  {GF}

WOOD FIRED TAPAS WINGS
Natural Chicken Wings | Patatas Bravas | Garlic Aioli  
{GF, DF}

MOULE FRITES
Steamed Mussels | Red Curry BBQ | Cilantro
Hand Cut Fries  {GF}

MEZZE PLATTER
Baba Ghanoush | Wood Fired Marinated Vegetables
Falafel | Tzatziki | Flat Bread  {V}

BABY WEDGE SALAD
Bibb Lettuce Heart | House Cured Bacon
Oregonzola Cheese | Buttermilk Dressing
Pan Roasted Tomato | Crostini | Deviled Egg

MIXED BABY GREENS SALAD
Tender Local Greens | Champagne-Chia Vinaigrette
Shaved Garden Vegetable Crudite | Sunflower Seeds
Fresh Herbs  {GF, V, DF}

PASSION TEA RUBBED LAMB RIBS
Napa Cabbage Slaw | Radish
Mint | Lemon Sumac Vinaigrette  {GF, DF}

CHARCUTERIE PLATTER
House Cured Bacon | Serrano Ham
Chicken and Cognac Pate | Cornichon
Grain Mustard | Fig Chutney | Crostini

ENTREES
Individual – pick one per person

CRAFT RAISED SALMON
Crispy Skin | Fava Bean Succotash | Romesco Sauce
Oregon Sweet Corn | Broccolini  {GF}

WOOD FIRED STEAK
Daily Selection of Locally Sourced Steak
Chef’s Choice Accompaniments

BRAISED LAMB
Potato Puree | Roasted Root Vegetables | Broccolini
Over-Dried Tomato  {GF}

HAZELNUT SMOKED PORK CHOP
Maple and Cumin Yams | Crispy Kale | Cranberry Pecans  {GF}

SURF AND TURF
Wood Fired Hanger Steak | Seared Scallops
Walla Walla Onion Soubise | Bacon-Jam Brussel Sprouts  {GF}

PRIME RIB
Whipped Potato | Parsnip | Roasted Carrot
Au Jus | Horseradish Cream  {GF}

WOOD FIRED ALL NATURAL CHICKEN
Airline Breast | English Pea Risotto | Carrot Puree
Herb and Pumpkin Seed Pistou  {GF}

GARDEN VEGETABLE RISOTTO
Arborio and Sunchoke Risotto | Local Garden Vegetables
Arugula | Fresh Herbs | Shaved Grana Padano  
{V, GF, DF: Upon Request}