



FAMILY STYLE DINING

A Seasonal, Locally Inspired Menu

10 Guests Minimum

\$110 Per Person plus tax and 20% gratuity

Please Preorder 72 Hours in Advance of Delivery

ARTISANAL CHEESE AND CHARCUTERIE BOARD

Served with Fresh Baguette, Olives, Marcona Almonds, Grain Mustard & Honeycomb

WALLA WALLA FARM SALAD

Local Greens, Castelvetrano Olives, English Cucumbers,
Herbed Croutons & Housemade Lemon-Mustard Vinaigrette

WHIPPED YUKON POTATOES

With Fresh Chèvre & Butter

ROASTED VEGETABLES

Featuring Seasonal Produce from Local Farms

Please Select Two Entrées

SLOW SMOKED ALASKAN SALMON

With Cucumber Mint Yogurt
& Preserved Lemon

Suggested Pairing: Beekeeper's White

ROASTED STRIP LOIN

With Blue Cheese Butter

Suggested Pairing: Estate Syrah

WHOLE ROTISSERIE CHICKEN

With Citrus Honey Brine

Suggested Pairing: Washington State Chardonnay

WAGYU DENVER STEAK

With Horseradish Sabayon & Demi-Glace

Suggested Pairing: Columbia Valley Cabernet Sauvignon

PETIT FOURS DU JOUR

Chef's Selection of Housemade Assorted Confectioneries