



## FARMHOUSE PRIVATE DINING

This sample family-style menu and its accompaniments are updated regularly to highlight the freshest ingredients that our local farms have in season. Vegetarian and gluten-free options are available by request. Dinner will be delivered, ready to enjoy, at 6 pm. Our team will return at 8:30 pm to service your table and clear dishes.

### SAMPLE MENU

#### FRESHLY BAKED HERBED FOCACCIA

*Chef Mike Easton's Famous Recipe with a Pink Peppercorn Compound Butter*

#### WALLA WALLA FARM-FRESH SALAD

*Local Greens, Golden Beets, Cherry Tomatoes, Goat Cheese and Wheatberries in Housemade Vinaigrette*

#### *Select Your Second Course*

##### HOUSE-MADE PASTA

*Cavatelli with Chesed Farms Mushroom Velouté*

##### HOUSE-MADE GNOCCHI

*Sage-Thyme Brown Butter Potato Gnocchi*

#### *Select Your Entrée*

##### PAN SEARED NORTHWEST SALMON

*Sweet Corn and Heirloom Tomato Succotash*

##### PORCINI CRUSTED BEEF TENDERLOIN

*Grilled Summer Squash in Garlic and Herbs*

##### SWEET BEE HONEY POT DE CRÈME

*Dixie Acre's Fresh Strawberries and Chantilly Crème*

##### CHEESE AND CHARCUTERIE - OPTIONAL

*Marcona Almonds, Castelvetrano Olives and Honeycomb*

#### **Available for up to 10 Guests by Pre-order**

\$115 per person plus tax & 20% gratuity

\$45 Shared Cheese Course, Optional

MICHAEL EASTON, EXECUTIVE CHEF

FRANK MAGAÑA, CHEF DE CUISINE