

DINNER MENU

BUILD YOUR OWN DINNER BUFFET

All prices are per person with a minimum of 12 guests. All dinner buffets include Macrina Bakery bread, butter, Campfire coffee, and a selection of Rishi teas.

One Protein Entrée and One Vegetarian Entrée - \$95 per person
Two Protein Entrées and One Vegetarian Entrée - \$110 per person

All Buffets Include: One Soup, Two Salads, Two Sides and One Dessert

SOUPS

Select one

- Sesame Celeriac Soup** GF V
- Roasted Tomato Bisque** GF V
- White Bean and Fennel Bisque** GF V
- Dungeness Crab Bisque** (+\$6 per person)

SALADS

Select two

- Quinoa and Roasted Beets** GF Veg
candied pecans | arugula | chèvre | Salish honey vinaigrette
- Pacific Northwest Chop Salad** GF
roasted hazelnuts | baby kale | smoked bacon | Beecher's Flagship cheese | dried cranberry | Salish Honey vinaigrette
- Mixed Baby Lettuces** GF DF Veg
shaved seasonal vegetables | Salish honey vinaigrette
- Kale Caesar Salad**
baby kale | Dijon croutons | parmesan | black garlic anchovy dressing

ENTRÉES

- Pan seared Chicken** GF DF
sweet potato puree | cherry bourbon chutney
- Espresso Braised Short Rib** GF
brown butter winter squashes | porter demi
- Seared Salmon** GF DF
maple brussels sprouts | pickled cranberry
- Local Scallops** GF
sauteed greens | red pepper pesto
- Cider Brined Pork Loin** GF
honey stung polenta | spiced wine reduction
- Sweet Potato Risotto** GF Veg
parmesan | brown butter | sage
- Roasted winter squashes** GF V
wild rice | smoked cherry
- Pacific Northwest Beef Tenderloin** GF (+\$8 per person)
Yukon potato hash | red wine demi-glace



DINNER MENU

BUILD YOUR OWN DINNER BUFFET continued

SIDES

Select two

Whipped Russet Potato GF Veg

buttermilk | herb butter

Roasted Baby Carrots GF V

pistachio butter | Salish honey glaze

Potato Gratin GF Veg

mozzarella | parmesan | heavy cream | fresh thyme

Root Vegetable Hash GF V

rainbow carrot | fingerling potato | parsnip | fresh herbs

Roasty Brussels Sprouts GF

bacon | shaved parmesan

Roasted Potatoes Veg

roasted garlic butter | Svaneti seasoning | fresh herbs

DESSERT

select one

Valrhona Dark Chocolate Torte Veg

blackout cake | chocolate mousse | chocolate pearls

Lemon Raspberry Mousse Cake

lemon cake | raspberry jam | lemon mousse | fresh raspberries

Praline Mousse Cake

chocolate crust | hazelnut mousse | toasted hazelnuts

Coconut Mango Mousse Cake

coconut cake | apricot jam | mango mousse | toasted coconut flakes

Lemon Meringue Tart Veg

butter tart shell | French lemon cream | toasted meringue

Seasonal Galette Veg

flaky butter crust | fruit compote | ice cream

Valrhona Chocolate Mousse Verrine

dark chocolate mousse | milk chocolate mousse | white chocolate mousse | crispy pearls

**All Weddings to receive a wedding cake for dessert - additional fees may apply*

GF: Gluten Free | V: Vegan | Veg: Vegetarian | DF: Dairy Free



Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request. All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 55% will be paid directly to service personnel and 45% will be retained by the property.

DINNER MENU

PLATED DINNERS

All prices are per person with a minimum of 12 guests

All dinners include Macrina Bakery bread, butter, Campfire coffee, and a selection of Rishi teas.

Entrée Pre-Selected Plated Dinner:

(1) starter, (2) protein entrées, (1) vegetarian entrée, (1) dessert entrée counts given two weeks prior to event

\$99per person

Entrée Choice Night-of Plated Dinner:

(2) starters, (2) protein entrées, (1) vegetarian entrée, (1) dessert entrée counts taken day-of event

\$115per person

STARTERS

Sesame Celeriac Soup GF Veg

Roasted Tomato Bisque GF Veg

olive oil | basil | roasted fennel

White Bean and Fennel Bisque GF Veg

great northern white beans | preserved lemon gremolata

Dungeness Crab Bisque +\$6 per person

apple | kohlrabi | grains of paradise

Quinoa and Roasted Beets GF Veg

candied pecans | arugula | chèvre | Salish honey vinaigrette

Pacific Northwest Chop Salad GF

roasted hazelnuts | baby kale | smoked bacon | Beecher's Flagship cheese | dried cranberry | Salish Honey vinaigrette

Mixed Baby Lettuces GF DF Veg

shaved seasonal vegetables | Salish honey vinaigrette

Kale Caesar Salad

baby kale | Dijon croutons | parmesan | black garlic anchovy dressing

PLATED STARTERS

select one

Smoked Tea Braised Pork Belly GF DF +\$18 per person

black vinegar caramel | goji berry | charred bok choy

Herbed Falafel Veg +\$15 per person

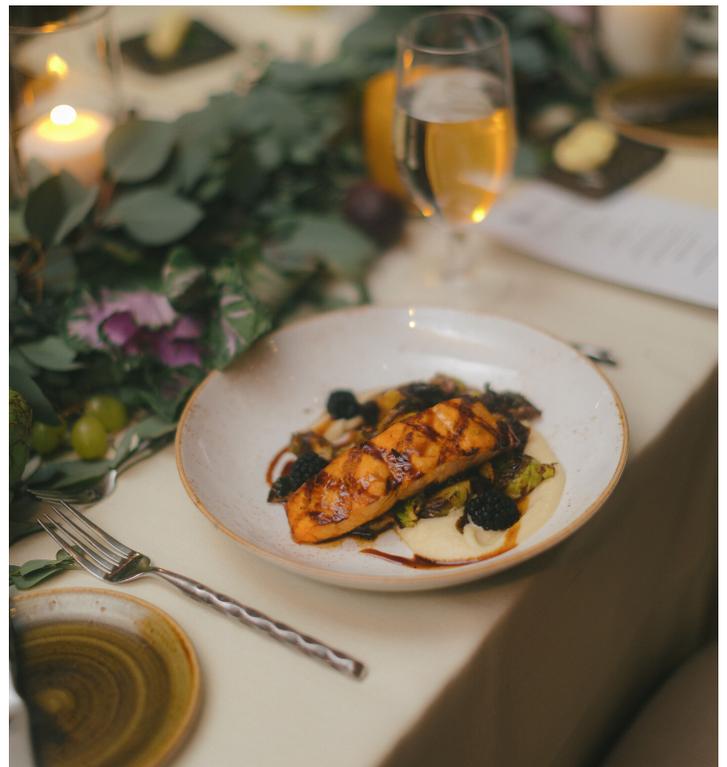
roasted pepper coulis | lemony arugula

Grilled Prawns GF DF +\$18 per person

red chermoula | smashed potatoes | chives

Dungeness Crab Cakes DF +\$18 per person

greens | pepper coulis



DINNER MENU

PLATED DINNERS

ENTRÉES

select two protein, and one vegetarian

Pan Seared Chicken GF DF

sweet potato puree | braised kale | cherry bourbon chutney

Seared Salmon GF DF

Woodinville whisky maple brussels sprouts | peppercorn ricotta | pickled cranberry

Local Scallops GF

sauteed greens | honey roasted carrots | red pepper pesto

Cider Brined Pork Tenderloin GF

honey stung polenta | spiced wine reduction | prosciutto crisp

Espresso Braised Short Rib GF

brown butter winter squashes | smoked cherry | porter demi

Sweet Potato Risotto GF Veg

arborio | parmesan | brown butter | sage

Roasted Winter Squashes GF V

wild rice | smoked cherry | micro greens

Pacific Northwest Beef Tenderloin Filet GF +\$8 per person

whipped buttermilk potatoes | roasted carrots | red wine demi-glace

DESSERTS

select one

Valrhona Dark Chocolate Torte Veg

blackout cake | chocolate mousse | chocolate pearls

Lemon Raspberry Mousse Cake

lemon cake | raspberry jam | lemon mousse | fresh raspberries

Praline Mousse Cake

chocolate crust | hazelnut mousse | toasted hazelnuts

Coconut Mango Mousse Cake

coconut cake | apricot jam | mango mousse | toasted coconut flakes

Lemon Meringue Tart Veg

butter tart shell | French lemon cream | toasted meringue

Seasonal Galette Veg

flaky butter crust | fruit compote | ice cream

Valrhona Chocolate Mousse Verrine

dark chocolate mousse | milk chocolate mousse | white chocolate mousse | crispy pearls

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