

Dinner Menu

\$65 per person

FIRST COURSE

choose one

Mini Cheese & Charcuterie Board

Washington Salad - mixed greens, quince vinaigrette, washington apples, beecher's cheddar, candied hazelnut

Butternut Squash Soup - brown butter & creme fraiche topping & pepitas **VEG**

Salmon Rillettes - fried caper, cucumber round, dill

SECOND COURSE

choose one

6oz Beef Tenderloin - comté polenta, broccolini, basque chimichurri

Duck Confit Pasta - radicchio, cippolini, roast garlic, demi-cream sauce

Albacore Tuna - green beans & potato, caper & olive oil vinaigrette

THIRD COURSE

choose one

Burnt Honey Panna Cotta - cinnamon honey cookie

Chocolate Cake - dark chocolate sauce, red wine caramel **GF**

Hazelnut Bread Pudding - creme anglaise

GF - Gluten Free

GF+ - Gluten Free Available

VEG - Vegetarian

VEG+ - Vegetarian Available

DF - Gluten Free

DF+ - Gluten Free Available

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*