



Welcome to Our 5th Annual Holiday Dinner

Wines presented by Matthew Fitzgerald of The Country Vintner and food courses presented by our Head Chef Aspen Caples and our culinary team

Course 1 (Salad)

Pacific Northwest Winter Salad GF

Romaine lettuce and mixed greens, roasted butternut squash, apple, blue cheese crumbles, dried cranberries, and egg tossed in a light honey mustard vinaigrette.

Paired with Wild Hills, Pinot Gris, 2017, Willamette Valley, Oregon

Course 2 (Appetizer)

Seared Scallop atop a Shrimp Risotto Cake or Baked Chicken Lollipops GF

Scallops and risotto cake topped with balsamic glaze.

Baked chicken lollipops served with a Peruvian green sauce.

Paired with L'Ecole No. 41, Chenin Blanc, 2017, Columbia Valley, Washington State

Course 3 (Entree)

Cedar Plank Salmon GF

Wild caught Pacific salmon (Sockeye) topped with a lemon, honey and garlic glaze and roasted tomatoes baked on a cedar plank in our 600+ degree open flame fire deck oven.

Served with garden vegetable risotto.

Paired with Argyle Winery, Pinot Noir, 2017, Willamette Valley, Oregon

Bone-In Center Cut Pork Chop* GF

Prepared via sous vide process and finished with a light pan sear. Topped with a maple cider and thyme glaze. Served with roasted potato medley and Brussels sprouts.

Paired with The Originals, Cabernet Sauvignon 2017, Columbia Valley, Washington State

Prime Rib* GF

Roasted prime rib spiked with garlic, special herbs and spices resulting in juicy and tender perfection.

Served with roasted potato medley, asparagus, au jus and a creamy horseradish sauce.

Paired with The Originals, Cabernet Sauvignon (2017), Columbia Valley, Washington State

Roasted Vegetable Lasagna V

Roasted red and green peppers, zucchini, squash, onions, pesto and ricotta cheese layered between lasagna noodles. Topped with our house marinara and parmesan cheese.

Served with garlic bread.

Paired with Argyle Winery, Pinot Noir, 2017, Willamette Valley, Oregon

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.