



## 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 (Soup)

#### Pacific Northwest Clam Chowder or Roasted Butternut & Apple Soup **GF**

Paired with Browne Family Vineyards, Chardonnay Heritage, 2016, Columbia Valley, Washington State

### Course 3 (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 4 (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

#### Center Cut Veal Rib Chop\* **GF**

Frenched grain fed center cut Veal Chop 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 asparagus.

Paired with Canvasback, Red Mountain Cabernet Sauvignon, 2015, Washington State

#### Filet Mignon\* **GF**

8 oz. beef tenderloin cooked to a perfect medium rare temperature via sous vide process then lightly pan seared and topped with garlic butter. Served with roasted potato medley and asparagus.

Paired with Canvasback, Red Mountain Cabernet Sauvignon, 2015, 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

### Course 5 Dessert

#### Red Velvet Cake or Vanilla Bean Creme Brulee **GF**

Creme Brulee is Gluten Free (GF).

Paired with Barnard Griffin, Syrah Port (Cake) 2017, Washington State, or Argyle Winery, Vintage Brut (Creme Brulee), 2015, Willamette Valley, Oregon

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