



SEPTEMBER

WELCOME BITES

Course One

ROASTED BUTTERNUT SQUASH SOUP

Apples, Dates, Miso, Coconut Milk, Wild Rice, Pumpkin Seeds, Vadouvan Curry

Course Two

BUTTER LETTUCE SALAD

Grapes, Pomegranate Beet Raisins, Toasted Nuts, Apples, Carrot Ginger and Tumeric Dressing

Course Three

WILD COLUMBIA RIVER SALMON

Sweet and Sour Brussels Sprouts and String Beans, Whipped Corn and Tofu, Pickled Habanada Chili, Crunchy Corn

INTERMEZZO

Main

RED WINE BRAISED LAMB SHANK

Fresh Fusilli Pasta, Honeynut Squash Romesco, Roasted Peppers, Sundried Cherry Tomatoes, Delicata, Preserved Lemon, Rosemary, Hazelnut Gremolata

Dessert

OLD FASHIONED PEAR

Bourbon, Vanilla and Maple Poached Pear, Smoked Parsnip and Pear Sorbet, Sunflower, Parsnip and Pecan Granola, Sweet Cherry & Orange

