



TRADITIONAL CHEF'S TABLE MENU

STARTERS

(select one)

Little Gem Lettuces, Tarragon
Vinagrette, Radish

Soup of the Season

MAIN DISHES

*Served with Seasonal
Accompaniments*

(select one)

Tri Tip Steak

Coho Salmon

Fried Chicken Roulade

Seasonal Vegetarian Entree

DESSERTS

(select one)

Chocolate Pot de Creme

Seasonal Fruit Crisp, Vanilla Ice
Cream

\$35 PER PERSON

*SUBSTITUTIONS ALWAYS WELCOME - PRICE TBD

TRAY PASSED APPS

Deviled Eggs

PB&J Bon Bons

Smoked Salmon Crostini

Fried Chicken Sliders

Pulled Pork Sliders

Fried Oyster Slider

Local Cheeses

Charcuterie

\$4 PER PERSON/EACH

**CUSTOM LOCAL & SEASONAL MENUS CREATED
BY EXECUTIVE CHEF SCOTT EMERICK
FROM \$45 PER PERSON**

FAMILY STYLE & PLATED OPTIONS AVAILABLE UPON REQUEST