



# Seasonal Menu Specials

## Holiday 2016

### STARTERS

#### **Poached Pear Salad 7**

Red wine poached pears, baby greens, candied walnuts, goat cheese, apple cider vinaigrette

 **Chardonnay, "Conner Lee Vineyard", Arbor Crest Wine Cellars WA**

#### **Baked Brie 10**

Puff pastry wrapped brie, fig raisin compote, toasted crostini's

 **Merlot, Basel Cellars WA**

### PIZZA

#### **The Harvester 15**

Roasted chicken, bacon, brie cheese, sliced pears, dried cranberries, fresh herbs

 **Pinot Noir, Elouan OR**

### ENTREES

#### **Braised Short Ribs 21**

Red wine marinated St. Helens WA beef short ribs, creamy garlic polenta cake, rosemary demi-glace, frizzled onions, seasonal vegetables

 **Malbec, Montague, WA**

#### **Seafood Mac & Cheese 24**

Prawns, bay scallops, crab meat, sherry lobster cheese sauce, toasted bread crumbs, green onions

 **Chardonnay, "Conner Lee Vineyard", Arbor Crest Wine Cellars WA**  
**Pinot Noir, Elouan OR**

#### **Venetian Mushroom Ravioli 19**

Porcini mushroom ravioli, roasted tomatoes, wild mushroom cream sauce, crumbled goat cheese

 **Merlot, Basel Cellars WA**

### DESSERT

#### **Pear Upside Down Spice Cake 7.50**

Ginger spice cake, red wine poached pears, molasses, amaretto mascarpone, sweet burgundy syrup

 *wine pairing suggestions*

#### **CHRISTMAS EVE DINNER**

**Saturday December 24<sup>th</sup>**

Dinner served from 3:00 to 8:00

Reservations Suggested

#### **NEW YEARS EVE DINNER**

**Saturday December 31<sup>st</sup>**

Dinner served from 3:00 to 10:00

Reservations Recommended