

FAMILY STYLE

HARVEST DINNER

to start

**ROASTED GARLIC BRIOCHE
BREAD PUDDING**

HAMACHI CRUDO

Wasabi caviar, mascarpone

first

DELICATA SQUASH & APPLE SALAD

Pickled shallots, hazelnuts,
apple butter

entrée

PANCETTA WRAPPED SALMON

Fines herbes butter

CULOTTE OF BEEF

Charred rapini, butternut squash
hummus, bianco sardo, cashew
chili oil

sweet

TOASTED ANGEL FOOD CAKE

roasted pear, st germaine anglaise

FAMILY STYLE

SUMMER DINNER

to start

BACON WRAPPED MISSION FIGS

TOASTED BRIOCHE

Smoked goat cheese, foraged mushrooms

BLACK PEPPER PARMESAN CRACKERS

first

PEACH BUTTER LETTUCE SALAD

Chevre, chives, toasted walnuts, herb vinaigrette

entrée

GRILLED AND ROASTED LEG OF LAMB

Fennel, saffron, olive, cipolini onion

SHAVED ASPARAGUS

Cherry tomatoes, mint, tarragon vinaigrette, feta

WHEATBERRY & BREAD SALAD

Lacinato kale, ricotta salata, radish, apple cider

sweet

FROMAGE BLANC CAKE

Whipped lemon curd, almond crust

FAMILY STYLE

WINE COUNTRY WEDDING

to start

BEEF SHORT RIB PROFITEROLE

Caramelized onion, almond
jalapeno salsa

AHI TUNA POKE

Scallions, sesame

CORNMEAL GALETTE

Chevre, red wine onions

first

LITTLE GEMS

Radish, shaved sunchoke, caper
mustard vinaigrette

entrée

ALEPPO PEPPER ROASTED PORK SHOULDER

Shallot vinaigrette

OREGON FINGERLINGS

Thyme braised leeks

SHAVED SUMMER SQUASH

Feta, arbol chile, mint, cherries,
pepitas

sweet

OREGON BERRY SHORTCAKES

CHEFSTABLE
CATERING