

Watermelon, Tomato & Jicama Salad, Feta Cheese, Fresh Herbs, Lime Marinated Red Onion



\$46/person

Rosemary-Ginger Glazed Salmon, Smoked Peach Chutney, Cardamon-Pistachio Basmati Rice, Peach Beurre Blanc

\$50/person Oven Roasted Halibut, Calrose Rice, Prawn and Crab Dumplings, Coconut Milk Curry

\$40/person Blueberry Hoisin Kurobuta Pork Short Rib, Taro Root, Roasted Plum Jus

\$39/person Sweet Onion "Fried" Chicken, Walla Walla Onion Crust, Buttermilk Mashed Potatoes, Creamed Corn Succotash

Peach Brûlée, Almond Streusel, Crème Fraîché, Summer Berries

Buffet \$32/person

Watermelon, Tomato & Jicama Salad, Feta Cheese, Lime Marinated Red Onion, Summer Vegetable Farro Salad Roasted Sunset Fingerling Potatoes, Fines Herbes Sour Cream, Eggplant Ratatouille, Fresh Basil, Agrumato Rosemary-Ginger Glazed Salmon, Peach Chutney, Peach Beurre Blanc Sweet Onion Crusted Chicken Breast, Creamed Corn Succotash Peach Brulee, Almond Streusel, Crème Fraîché, Summer Berries

Horsd'oeurres

\$30/dozen Roasted Corn, Poblano & Queso Fresco Fritters, Smoked Tomato Jam

\$30/dozen Tomato, Fennel & Sweet Onion Crostada, Mascarpone, Burrata

\$26/gallon Fresh Watermelon Lemonade

> \$10/each Summer Shrub - Local Distilled Gin, Thai Basil, Fresh Lemon



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Above menu items must be ordered for 40 people minimum unless otherwise specified. A maximum selection of two meat options, plus a vegetarian option per event. All selections are subject to local tax of 9.8% and a 20% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu available July 1 to September 30, 2017