



### 3 COURSE FAMILY STYLE DINNER MENU

#### 1<sup>st</sup> Course

##### HOST's Choice of Two

**House Artisan Greens** – *balsamic vinaigrette, tomatoes, cucumbers, julienned carrots, red onions*

**Roasted Beet Salad** – *goat cheese, white balsamic glaze*

**Eggplant Chips** – *herbed yogurt, pomegranate molasses*

**Seared Scallops** – *pineapple-raisin chutney*

**Seasonal Soup**

#### 2<sup>nd</sup> Course

##### *Grilled Flatiron*

*Mushroom and Tomato Saute*

**-OR-**

##### *Pan Roasted Steelhead Trout*

*Citrus Gastrique*

**-OR-**

##### *Roasted Duck Breast*

*Plum Demi-Glace*

**OR-**

##### *Vegetarian Pasta*

*Chef's daily creation*

*Served with roasted potatoes, seasonal vegetables*

*for the table*

#### 3<sup>rd</sup> Course

**A Selection of house made desserts**



## 5 Course Family Style Menu

### 1st Course

~

#### Amuse Bouche

*Seasonal chef's creation*

### 2nd Course

~

#### CHOICE OF TWO

**House Artisan Greens** – *balsamic vinaigrette, tomatoes, cucumbers, julienned carrots, red onions*

**Roasted Beet Salad** – *goat cheese, white balsamic glaze*

**Eggplant Chips** – *herbed yogurt, pomegranate molasses*

**Seared Scallops** – *pineapple-raisin chutney*

### 3rd Course

~

#### HOST's CHOICE OF TWO

##### *Grilled Flatiron*

*Mushroom and Tomato Saute*

**-OR-**

##### *Pan Roasted Steelhead Trout*

*Citrus Gastrique*

**-OR-**

##### *Roasted Duck Breast*

*Plum Demi Glaze*

**-OR-**

***Vegetarian Pasta***

*Chef's daily creation*

*Served with roasted potatoes, feature pasta, seasonal vegetables  
for the table*

**4th Course**

~

Cheese and Accompaniments

**Dessert**

A Selection of house made desserts



**VIN ROOM CANAPES MENU**

**Cheese Plate**

*Selection of cheeses, crostini & compotes*

**Charcuterie Plate**

*Selection of cured meats, pickles & grainy mustard*

**Crudités Platter Raw**

*Fresh vegetables, house made dip*

**Rosemary Potato Chips**

**Olives**

*House marinated*

**Roasted Artichoke Dip**

*Cream cheese, house made tortilla chips*

**Roasted Beet Medallions**

*Goat cheese and white balsamic glaze*

**Chickpea Fritter**

*Mint Yogurt*

**Eggplant Chips**

*Herb yogurt & pomegranate molasses*

**Oysters**

*classic mignonette*

**Lobster Nachos Platter**

*Pico de gallo & valentina hot sauce*

**Paprika Grilled Prawns**

*Salsa verde*

**Seared Scallop**

*Raisin & pineapple chutney*

**Lamb Merguez Balls**

*Roasted pepper purée, mint yogurt*

**Grilled Flatiron Steak Crostini**

*Sautéed mushrooms*

**Lemongrass Chicken Meatballs**

*Sweet Chili Sauce*

***Seasonal Cold Feature***

***Seasonal Hot Feature***

**Sweets**

*House made selection of bite size desserts*