Café Culinaire Menu

Starters
Holmquist Hazelnut Crusted Samish Bay Shigoku Oysters, Baby Greens, Grilled Asparagus, Easter Egg Radishes, Heirloom Tomatoes, Champagne Vinaigrette, Artichoke Chips
Smoked Duck Pot Stickers, Orange-Chili-Plum Sauce, Spicy Cucumber Relish

From our Wood Stone Oven:
Hawaiian Style Kahlua Pork and Grilled Pineapple Pizza, Ferndale Farmstead Smoked Scamorza Cheese, Thai Basil

Main Dishes
Matsutake Mushroom-Thai Basil Crusted Lamb Chops, Red Wine-Roasted Garlic Sauce, Preserved Meyer-Lemon Polenta, Haricots Verts
Lavender-Spiced Duck Breast, Whidbey’s Port Wine Dried Cherry Jus Lie, Sage Gnocchi, Sautéed Rainbow Chard and Kale

From our Wood Stone Oven:
Cedar Plank Roasted Nerka Wild King Salmon, Honey-Peach Barbecue Sauce, Roasted Asparagus, Chioggia Beets & Spring Onions, Cascadian Mushroom-Smoked Gouda Cheese Gratin

Dessert Offerings
Flourless Chocolate-Hazelnut Cake, Raspberry Coulis, Frangelico Ice Cream, Shortbread Cookie
Honeycrisp Apple Galette, Ginger Ice Cream, Apple Chip, Caramel Sauce, Candied Almonds

Three Course Tasting Menu
19.95