

Starters

Wild Mushroom and Smoked Salmon Chowder
Dill Scented Rusk

Cascadia Mushroom and Goat Cheese Ravioli, Carbonara Cream,
Summer Squash Noodles, Sage Scented Bruschetta, Mushroom Chips

Lime Leaf and Ginger Tempura San Juan Island Spot Prawns,
Chinese Long Bean Salad

Organic Arugula, Twin Sisters Blue Cheese, Endive, Carbonated Grapes,
Pistachios, Piquillo Peppers, Fennel Pollen Lavosh, Apple-Verjus Vinaigrette

Dungeness Crab, Cucumber and Melon Salad,
Minted Tangerine Vinaigrette

Fresh Fig, Bing Cherry and Sichuan Sausage Pizza,
Garden Sorrel Ricotta and Ferndale Farmstead Scamorza

Entrees

Brochette of Alaskan Spot Prawns and Weathervane Scallops,
Spicy Asian Pesto, Spring Vegetable Risotto

36 Hour Braised Korean Short Ribs, Citrus-Ginger Gremolata,
Hand Cut Udon Noodles, Edamame and Baby Bok Choy

Maple-Cured Carlton Pork Chop, Apple Cider Jus Lie, Rhubarb Compote,
Goat Cheese Mashed Potatoes, Truffled Spaghetti Squash

Blackberry Marinated Free Range Chicken, Lemon-Thyme Jus lie,
Peppered-Pear Relish, Parsnip & Potato Puree, English Peas and Baby Carrots

Parmesan-Crusted Halibut, Tomato-Artichoke Ragout,
Cipollini Onions, Romanesco, Lemon-Pepper Linguini

Desserts

Trio of Sorbets, Bellewood Acres Apple Brandy Snap,
Macerated Fruits, Fruit Coulis

Barbies Berry Farm Strawberry Shortcake, Lemon-Basil Scone,
Chantilly Crème, Strawberry Coulis, Basil Caviar, Balsamic Syrup

Thai Coconut Rice Pudding, Tropical Fruits,
Five Spice Cookie, Thai Basil

Chocolate Hazelnut Marquise, Frangelico Ice Cream,
Strawberry Coulis, Honey Tuile Cookie