



**Menu by
Chef John Howie**

Appetizers

Crispy Baked Pastry Cups | VEG
*goat cheese, basil and fresh bruschetta
relish, and pine nuts*

Crispy Quinoa Cakes | VEG
*Tillamook cheddar cheese, chives, romesco
sauce, avocado relish, herb roasted almonds*

Seared Habanero-Lime Shrimp | GF
with honey jalapeño corn bread muffin crisps

Salad

Grilled Artisan Romaine with
Roasted Garlic and Rosemary
*with Persian cucumber, heirloom
cherry tomatoes, herb crusted
almonds, green goddess dressing*

Second Course

Sweet Corn Soufflé
with apple pepper jelly

Main Course

Honeycrisp Apple Braised Pork Loin | DF
*with mashed potato, lacinato kale,
and whole grain mustard honey glaze*

or

4oz Blackened Steelhead | GF + DF
*with Creole rice, Cajun spiced julienne
vegetables, lemon thyme vinaigrette*

or

Spaghetti Squash | GF
*with eggplant-mushroom-tomato ragout,
sweet basil, parmigiano reggiano cheese*

Dessert

Carrot Cake with Ginger-Citrus-Cream
Cheese Frosting
with rainbow carrot shreds

All menu items are peanut-free

