

D I N N E R

3 Course Option
~ \$49.00 per person ~

STARTERS

~~ *Your Choice of Two* ~~

White Bean Soup with Braised Greens and Garlic-Thyme Croutons
Sweet Corn Soup with Oregon Bay Shrimp & Avocado Salsa
Fuji Apple and Romaine Salad with Radicchio, Shaft Blue Cheese and Spicy Walnuts
Bradley Ogden's Caesar Salad with Whole Leaf Romaine and Parmesan Croutons

MAIN COURSES

~~ *Your Choice of Three* ~~

Steamed and Grilled Seasonal Vegetable Platter with Roasted Fingerling Potatoes
Penne Pasta with Sun-Dried Tomato Sauce, Kalamata Olives, Feta and Parmesan Cheese
Seared Steelhead with Artichoke & Spring Onion Ragout
Wood Oven Roasted Chicken Breast with Sweet Corn "Polenta" & Sauteed Spinach
Bacon Wrapped Meatloaf with Horseradish Mashed Potatoes and Sauteed Zucchini
Grilled Flat Iron Steak with Rosemary New Potatoes, Broccoli Rabe & Horseradish Butter

DESSERTS

~~ *Your Choice of Two* ~~

S'More Shooter with Graham Cracker Crust & Marshmallow Cream
Butterscotch Pudding with Chantilly Cream and Cookie
Cherry Tart with Brown Butter Filling & Vanilla Ice Cream
Honey Lavender Creme Brulee with Shortcake Cookie
Chocolate Cupcake Sundae with Vanilla Bean Ice Cream & Fudge Sauce
~ Trio Dessert Option Add \$7.00 per person ~