

# D I N N E R

*4 course option*  
~ \$58.00 per person ~

## FIRST COURSE

~~ *Your Choice of One* ~~

White Bean Soup with Braised Greens and Garlic-Thyme Croutons  
Sweet Corn Soup with Oregon Bay Shrimp & Avocado Salsa

## MID COURSE

~~ *Your Choice of One* ~~

Fuji Apple and Romaine Salad with Radicchio, Shaft Blue Cheese, 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  
Creamy English Pea Risotto with Tarragon & Mascarpone  
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 & 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 Shortbread Cookie  
Chocolate Cupcake Sundae with Vanilla Bean Ice Cream & Fudge Sauce

~ Trio Dessert Option Add \$7.00 per person