

L U N C H

4 Course Option ~ \$56.00 per person

FIRST COURSE

White Bean Soup with Braised Greens and Garlic-Thyme Croutons

Sweet Corn Soup with Oregon Bay Shrimp & Avocado Salsa

MID COURSE

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 COURSE

Pan Seared Alaskan Halibut with Creamy English Pea, Tarragon & Mascarpone Risotto

Wood Oven Roasted Chicken Breast with Artichoke & Spring Onion Ragout

Grilled Filet Mignon with Rosemary New Potatoes, Broccoli Rabe & Horseradish Butter

DESSERT TRIO

~~ Please Choose Three ~~

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