

FLAVOR AFFINITY FALL/WINTER 2024

Appetizers/Starters

1. Diver Scallop, Butternut Squash Purée, Sage Brown Butter, Hazelnut Gremolata
2. Crispy Pork Belly, Garlic Confit White Bean Puree, Apple Fennel Slaw, Cilantro
3. Wild Mushroom Tartlet, Gruyere Bechamel, Thyme, Puff Pastry Shell
4. Gambas Al Ajillo, Mexican White Shrimp, Confit Garlic, Sherry, Parsley Butter, Rustic Bread
5. Carpaccio di Manzo, White Truffle Oil, Arugula, and Shaved Parmesan
6. Santa Barbara Spot Prawns, Saffron Aioli, Spiced Pepitas (Inquire for Availability)

Salads

1. Burrata & Prosciutto, Anjou Pear, Almond, Balsamic Glaze, Lemon Arugula
2. Avocado, Honey Roasted Delicata Squash, Pomegranate, Pistachio, Goat Cheese, Greens
3. Strawberry & Greens, Goat Cheese, Candied Pecans, Arugula, Strawberry Lemon Vinaigrette, Balsamic Glaze
4. Artichoke & Fennel, Arugula, Parmesan, Lemon Truffle Vinaigrette

Soups

1. Roasted Tomato, Garlic Crouton, Parsley, Olive Oil
2. Potato Leek, Creme Fraiche, Garlic Crisp, Fine Herbs
3. French Onion, Hearty Beef Stock, Gruyere Toast

Entrees

Land

1. Balsamic Marinated Wet Aged Filet Mignon, Gorgonzola Rustic Mash Potato, Asparagus, Red Wine Demi Glace
2. Roasted Garlic & Herb Crusted Lamb Loin, Sweet Potato Purée, Crisp Kale, Blackberry Port Sauce

3. Cabernet Braised Beef, Garlic Mash Potato, Roasted Asparagus, Red Wine Demi Glace
4. Seared Duck Breast, Rosemary & Thyme Infused Parsnip Puree, Roasted Brussel Sprout, Blackberry Balsamic Gastrique

Sea

1. Columbia River Salmon, Toasted Pearl Couscous, Bok Choy, Vadouvan Curry Butter
2. Seared Sea Scallops, Butternut Squash Risotto, Brown Butter, Hazelnut Gremolata
3. Wild Petrale Sole, Artichoke Barigoule, Potato, Fennel Pollen, Fine Herbs
4. Local Pacific Halibut, Gruyere & Panko Crusted, Creamed Leeks, Snap Peas, Roasted Garlic Vinaigrette
5. Local Lobster Thermidor, Saffron Aioli, Truffle Crumbs (Add \$10/Guest)

Desserts

1. Vanilla Bean Creme Brulee, Seasonal Berries
2. "Milk & Cookies" Chocolate Chip & Sea Salt Cookie, Vanilla Bean Panna Cotta
3. Butterscotch Budino, Sea Salt, Cocoa Nib, Chantilly Cream
4. Dark Chocolate Bao Bun, Butterscotch Sauce, Cara Cara Orange Supreme, Macadamia Nut Crumble
5. Maple Pecan Bread Pudding, Bourbon Vanilla Anglaise, Chef's Choice Ice Cream, Candied Pecans