



Private Dinner Party

COURSE 1

CHILI CONSOMMÉ, KIDNEY BEAN MOUSSE, AGED CHEDDAR FOAM, CILANTRO

COURSE 2

PAN SEARED FOIE GRAS, BLACKBERRY, PINEUT BUTTER

COURSE 3

RED WINE SEARED SCALLOPS, PICKLED JALAPEÑO, MICRO RED ONION, MANGO CAVIAR

COURSE 4

COLUMBIA RIVER SALMON, TRI-COLOR BEETS, CRUMBLE BLUE, MICRO ARUGULA

COURSE 5

BUTTER POACHED LOBSTER, BABY LEEKS, BABY CARROTS, CHIVE OIL

COURSE 6

SAFFRON TORTELLONI, WILD MUSHROOM RAGU, GOUDA, TRUFFLE CREAM

COURSE 7

SRF PORK SHORT LOIN, PORK JUS, CELERY ROOT, BRUSSELS SPROUTS

COURSE 8

PRIME NEW YORK STRIP, MOREL DEMI, HERB TRI-COLOR FINGERLINGS, ASPARAGUS TIPS

COURSE 9

DESSERT 3 WAYS

CREAMSICLE, MEYER LEMON TART, ALMOND JOY

COURSE 10

TRUFFLE 4 WAYS

RASPBERRY CHAMBORD, SALTED CARAMEL, BACON, WHISKEY TRUFFLE