



Festival Faire Tasting Menu

Tray Passed Hors d'oeuvres

Poached pear and Oregon blue cheese on cinnamon hazelnut crostini

Mushroom vol-au-vent with horseradish pappadew pepper cream

Plated Dinner Options

First Course

Spinach, candied pecans, poached pears, goat cheese crumbles, sundried cherries, Fresh Oregon berries and crispy bacon served in a phyllo cup and topped with white balsamic herb vinaigrette

Second Course

Grilled filet of beef topped with sautéed wild mushrooms, roasted garlic and house made Worcestershire paired with Dungeness crab cake topped with dill hollandaise and chive served on a bed of mushroom risotto

OR

Sweet potato and shrimp gratinee sea bass drizzled with andouille honey bourbon cream sauce served on a bed of Creole rice

OR

Vegetarian Wellington stuffed with seitan, parmesan and artichoke hearts topped with tarragon citrus cream sauce on a bed of mushroom risotto

Third Course

Signature "Festival Faire" chocolate decadence dessert

Lemon Cloud