

# *Pacific Northwest Inspired*

## *Hors d'oeuvres*

Garden vegetable avocado toast points with edible flowers  
Spinach, Artichoke and caramelized onion flatbreads  
Blueberry, goat cheese flatbread with mint honey drizzle  
Baked Brie and Marion berry crostini  
Tuna poke in a wonton cups and avocado mousse  
Firecracker Potato Croquette with Oregon truffle grain mustard  
Polenta Bites with wild mushroom and fontina cheese  
Hatch green chili and ricotta stuffed fried Squash Blossoms  
Black bean and roasted corn empanadas with mango salsa  
Shrimp Ceviche with avocado shooter Corn chip round  
Spicy Salmon on crispy rice served with dollop of avocado mousse  
Heirloom tomato stewed with burrata and fresh basil

## *Salad-Choice of one*

### **Late Summer Salad**

Market fresh greens, berry vinaigrette, hazelnut and crumble goat

### **Caprese Salad**

Fresh buffalo mozzarella, heirloom tomato basil and aged balsamic vinaigrette

## *Entrée*

Columbia native caught grilled salmon with Olive "butter" roasted rainbow fingerlings, haricot vert and chilled yogurt sauce

Columbia native caught salmon steaks with fennel wine sauce served with citrus orzo salad and grilled kale

Baked parmesan crusted cod with truffle cream sauce and linguine pasta served with roasted broccolini

Pan seared black cod with leeks, snap peas and herbs served with wild rice risotto

Lemon Brined Crispy Chicken, potato au gratin, roasted brussels and fennel Cream cheese, sweet pepper stuffed chicken with crispy potatoes and avocado salsa

Turmeric chicken with saffron rice, raisins and cashews served with braised summer greens