



Sample Mid-Tier Private 5 Course Members Dinner Menu
\$125

Glacial Treasure White Peach Sangria

Arancini

Carnaroli Risotto, Local Wild Mushrooms, Sun-Dried Tomato Goat Cheese

Rosé of Mourvèdre

Gazpacho

Summer Vegetable Chilled Vegetable Soup, Domain CheValle Sparkling Thyme Granita, Avocado

Sauvignon Blanc

Berry Brie Salad

Maltby Farms Local Greens, St. Andre French Brie, Strawberries, Black Berries, Blue Berries, Raspberries, Marcona Almonds, White Balsamic House Dressing

Bread and Spreads

Demi Baguette, Flatbread Crackers
Local Honey-Orange Butter, Wild Blueberry Sea Salt
Triple Crème Boursin, Sun-Dried Tomato Goat Cheese

Pea Flower Domain Chevalle Intermezzo

Pinot Noir Reserve

Fire and Ice Salmon

Puget Sound King Salmon, Calvados Mint and Pepper Glaze, Roasted Street Corn, Wilted Spinach, Portobello and Tomato Sauté

Late Harvest Riesling

Berry Shortcake

Cardamom, Lavender, Cream Shortcake Biscuit, Chambord, Local Berries, Vanilla Bean Paste Creme
Grand Marnier Chocolate Fondue