



Sample Top-Tier Private Reception Menu
\$140

Hand Passed Greetings

Jam-Jam Filo Purses

Member inspired bacon jam, carrot-habanero jelly, crispy filo

Thai Ahi Wontons

Thai Marinade, Ahi Tuna, Sweet Chili, Wasabi Cream Cheese, Pickled Red Onion, Daikon Sprouts, Odessa's Edible Flowers Micro Greens

Buffet Presented Salads

Cherry Duck Salad

Farmer Andy's Mixed Local Greens, Cherry Brined and Smoked Duck, Rocky Pond Wine Poached Cherries, Dried Apricots, Hazelnut Vinaigrette, Cinnamon-Hazelnut Pepitas

Marinated Fall Fruit

Local fall orchard fruit, Cinnamon, Anisette, Pomegranate, Basil

Kale Caesar Salad

Maltby Farms Green and Purple Kale Ribbons, House Caesar Vinaigrette, Boquerones, Shaved Parmesan, Crispy Prosciutto, Roasted Garlic Croutons

Individual Small Plate Entrees

Smokey Meatball Pasta

Rocky Pond Syrah Grape Distilled Vodka Tomato Sauce, Three Ground Meats, Three Cheeses, Duck Eggs, Pecan-Cherry Smoke, Pappardelle Pasta, Pecorino, Micro Basil

Lamb Merguez Sliders

Umpqua Ground Lamb, North African Merguez Spices, Fetta, Yogurt Harissa, Farmer Andy's Organic Greens, Cottage Garlic Knot

Thai Red Coconut Curry

Red Coconut Curry, Hazelnut Crusted Puget Sound Ling Cod, Thai Black Rice, Lime Leaf, Organic Baby Bok Choi, Maltby Farms Sweet Peppers and Shaved Radish, White Beech Mushrooms, Sitka Spruce Tip Sea Salt. Serundeng- Sweet Coconut, Spicy Peanut Topping

Quinoa-Apricot Shiitake Stuffed Mushroom

Spiced Quinoa, nuts, seeds, pulses, apricot, cherries, Odessa's Edible Flowers Rainbow Chard

Desserts

Caramel Pear Hand Pies

Rocky Pond Red Pears, Apples, Black Currant Goat Cheese, Sour Cream Pastry

Huckleberry Ginger Sorbet

Huckleberry-Ginger Sorbet, Lemon Loaf, Lemon Curd Creme

Vegan Chocolate Mouse

Dark Rich Vegan Mousse with Dark Brute Belgium Cocoa Powder, Avocado, Agave, Vanilla Bean Paste, Candied Ginger, Coffee Bean Sea Salt, Odessa's Edible Flowers