



Winter Menu

All Seasonal Dinners below include Essential® Organic Artisan breads, Choice of one Entrée, one Salad,
plus Starbuck's Regular and Decaf Coffees or Hot Tea

Starters

Lobster Stuffed Ravioli with Meyers lemon-Pumpkin Veloute and Roasted Pumpkin seeds	9.50
Shiitake Mushroom-Chicken Crepes with chestnut coulis and sun dried tomato relish	7.50
Potato-Leek Soup with roasted red pepper paint	5.50
Butternut Squash Bisque with sugared walnuts	5.50

Signature Salads

Winter local Greens with roasted turnips, beets, rutabagas, sliced apple and apple cider vinaigrette

Bread Ring Salad with baby spinach, Oregon bleu cheese, roasted hazelnuts, and Pear vinaigrette

Entrées

Roasted Stuffed Pork Loin with Swiss chard, Portobello mushrooms, Tillamook white cheddar, roasted garlic Yukon potatoes and truffle demi reduction 41.

Organic Roasted Turkey Breast with sweet potato Hash (shiitake mushroom, bell peppers, carrots), Brussels sprouts and Madeira pan sauce 39.

Grilled Pacific Salmon Fillet with parsnips puree, wilted kale, Brussel sprouts, baby carrots and fried caper berries 42.

Roasted Whole Beef Tenderloin with Cheese Au Gratin potatoes, King Oyster Mushroom-cranberry demi sauce 43.

Butternut Squash ravioli with sautéed cabbage, artichoke hearts, parsnips, turnips and carrots 39.

Desserts

Cherry Crème Brulee	6.50	Chocolate Snowman	6.50
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Buchette De Noel	6.50	Black Forest cake	6.50
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