



SMALL WEDDING PACKAGE MENU

Select one first course, one second course, and up to three entrées for guests to choose from.

First Course

Spanish-Style Bouillabaisse *gf*
mussels, shrimp, chorizo broth

Heirloom Tomato Gazpacho *gf*
harissa tuille, crème fraiche, Italian parsley oil

Sweet Corn and Crab Bisque *gf*
Dungeness crab, charred bell pepper,
chevre crème fraiche, saffron

Second Course

Grilled Romaine Caesar
creamy parmesan dressing, Grana Padana,
baguette crisp, pink peppercorn

Baby Lettuce Salad *gf*
English cucumber, shaved radish, cherry tomatoes,
local feta cheese, lemon and thyme vinaigrette

Paradise Valley Caprese *gf*
Emigrant heirloom tomatoes, burrata mozzarella, fresh basil,
lemon olive oil, fig and balsamic reduction

Entrée Options

Cedar-Roasted Columbia River Steelhead *gf*
roasted artichoke, Greek olives, fingerling potato,
wilted spinach, lemon beurre monte

Cattle Co. Beef Tenderloin *gf*
English cucumber, shaved radish, cherry tomatoes,
local feta cheese, lemon and thyme vinaigrette

Artichoke Stuffed Free-Range Chicken *gf*
white bean and baby kale ragout, grilled broccolini,
preserved tomato cream sauce

Grilled Vegetable Terrine *gf*
cauliflower florets, sautéed baby spinach,
roasted tomato, Parmesan cream