



## Thanksgiving 2020

### FIRST COURSE

SMOKED STEELHEAD  
savory tart, potato, fresh herbs

### CHOICE OF SECOND COURSE

APPLE-CHEDDAR SOUP  
smoked pumpkin & black forest ham garnish  
or  
RADICCHIO & BABY KALE CAESAR SALAD  
red onion, rye toast crumb, red flame grapes  
parmesan cheese, garlic dressing

### CHOICE OF MAIN COURSE

TRADITIONAL TURKEY DINNER  
slow roasted turkey breast, smashed potatoes  
apple-sausage stuffing, brown sugar glazed yams  
turkey giblet gravy, cranberry relish  
or

### PRIME RIB OF CASCADE NATURAL BEEF

smashed potatoes, maitake mushrooms  
brussel sprouts, red wine demi glace  
or

### WILD PACIFIC SALMON

parsnip puree, hazelnuts, cauliflower  
fingerling potatoes, broccolini  
or

### CARLTON FARMS PORK LOIN

spaetzle, bacon lardon, butternut squash  
celeriac, baby kale, malted dijon, pork jus  
or

### DELICATA SQUASH

stuffed with wild rice, parsnips, beluga lentils  
topped with baby kale, Hood River apples,  
hazelnuts padouvan curry apple jus

### INTERMEZZO

BLUE BUS CULTURED FOOD'S  
KOMBUCHA SHOT  
elderberry-rose

### DESSERT

TRIO OF HOLIDAY SWEETS  
from our pastry chefs  
\$95/ ages 12+ \$31/ ages 4-11  
ages 3+under eat free



## Christmas Eve 2020

### FIRST COURSE

SUNCHOKE & SCALLOP  
malted dijon

### CHOICE OF SECOND COURSE

CREAM OF MUSHROOM SOUP  
toasted parmesan-herb breadcrumb garnish  
or  
CARROT & CAULIFLOWER  
radicchio, pomegranate, fennel  
hazelnuts, yogurt, fresh herbs

### CHOICE OF MAIN COURSE

TRADITIONAL TURKEY DINNER  
slow roasted turkey breast, smashed potatoes  
apple-sausage stuffing, brown sugar glazed yams  
turkey giblet gravy, cranberry relish  
or

### PRIME RIB OF CASCADE NATURAL BEEF

smashed potatoes, maitake mushrooms  
brussel sprouts, red wine demi glace  
or

### WILD PACIFIC SALMON

parsnip puree, hazelnuts, cauliflower  
fingerling potatoes, broccolini  
or

### CARLTON FARMS PORK LOIN

spaetzle, bacon lardon, butternut squash  
celeriac, baby kale, malted dijon, pork jus  
or

### DELICATA SQUASH

stuffed with wild rice, parsnips, beluga lentils  
topped with baby kale, Hood River apples, hazelnuts  
padouvan curry apple jus

### INTERMEZZO

BLUE BUS CULTURED FOOD'S  
KOMBUCHA SHOT  
ginger-turmeric

### DESSERT

TRIO OF HOLIDAY SWEETS  
from our pastry chefs  
\$99/ ages 12+ \$35/ ages 4-11  
ages 3+under eat free



## Christmas Day 2020

### FIRST COURSE

SWEDISH MEATBALL  
onion cream, huckleberry raisins

### CHOICE OF SECOND COURSE

BUTTERNUT SQUASH SOUP  
applewood bacon, pine nut & crème fraiche garnish  
or  
SHAKEDOWN BEET  
roasted beets, chilled beet-kraut, Hood River apples  
mustard seeds, radishes, baby kale

### CHOICE OF MAIN COURSE

TRADITIONAL TURKEY DINNER  
slow roasted turkey breast, smashed potatoes  
apple-sausage stuffing, brown sugar glazed yams  
turkey giblet gravy, cranberry relish  
or

### PRIME RIB OF CASCADE NATURAL BEEF

smashed potatoes, maitake mushrooms  
brussel sprouts, red wine demi glace  
or

### WILD PACIFIC SALMON

parsnip puree, hazelnuts, cauliflower  
fingerling potatoes, broccolini  
or

### CARLTON FARMS PORK LOIN

spaetzle, bacon lardon, butternut squash  
celeriac, baby kale, malted dijon, pork jus  
or

### DELICATA SQUASH

stuffed with wild rice, parsnips, beluga lentils  
topped with baby kale, Hood River apples, hazelnuts  
padouvan curry apple jus

### INTERMEZZO

BLUE BUS CULTURED FOOD'S  
KOMBUCHA SHOT  
elderberry-rose

### DESSERT

TRIO OF HOLIDAY SWEETS  
from our pastry chefs  
\$95/ ages 12+ \$31/ ages 4-11  
ages 3+under eat free



## New Years Eve 2020

### FIRST COURSE

SMOKED SALMON SMØRREBRØD  
horseradish cream, radishes, fresh herbs, rye toast

### CHOICE OF SECOND COURSE

CAULIFLOWER-LEEK SOUP  
chive oil & pine nut garnish  
or  
KING TRUMPET MUSHROOMS  
chicken skin crunch, baby kale  
black garlic shoyu, beer vinegar

### CHOICE OF MAIN COURSE

TRADITIONAL TURKEY DINNER  
slow roasted turkey breast, smashed potatoes  
apple-sausage stuffing, brown sugar glazed yams  
turkey giblet gravy, cranberry relish  
or

### PRIME RIB OF CASCADE NATURAL BEEF

smashed potatoes, maitake mushrooms  
brussel sprouts, red wine demi glace  
or

### WILD PACIFIC SALMON

parsnip puree, hazelnuts, cauliflower  
fingerling potatoes, broccolini  
or

### CARLTON FARMS PORK LOIN

spaetzle, bacon lardon, butternut squash  
celeriac, baby kale, malted dijon, pork jus  
or

### DELICATA SQUASH

stuffed with wild rice, parsnips, beluga lentils topped  
with baby kale, Hood River apples, hazelnuts  
padouvan curry apple jus

### INTERMEZZO

BLUE BUS CULTURED FOOD'S  
KOMBUCHA SHOT  
ginger-turmeric

### DESSERT

TRIO OF HOLIDAY SWEETS  
from our pastry chefs  
\$110/ ages 12+ \$31/ ages 4-11  
ages 3+under eat free