

SAMPLE GARDEN PARTY

TO START

A SELECTION OF WASHINGTON STATE FARM CHEESES
& OLYMPIA PROVISIONS CHARCUTERIE
pickles of the moment, seed lavosh, crostini & sliced baguettes

LAYERED HEIRLOOM TOMATO CAPRESE
with housemade mozzarella, extra virgin olive oil, torn green & opal basil leaves

AL FRESCO WINERY FARM TABLE

GRILLED ASPARAGUS SALAD
with white balsamic slow roasted tomatoes & goat cheese crumbles

SUMMER GARDEN SALAD
harvest greens, shaved carrots, radishes, cucumbers, tomatoes
& sorrel buttermilk dressing

SLOW COOKED WILD SALMON
with grilled yakima peaches & basil leaves

HOUSE ARTISAN BREADS
with sea salt butter

DESSERT

HAND PIES
peach & nw mixed berry