



# *Winter Dinner*

Mid November through March



WINTER SPICY WALNUT & DRIED CRANBERRY SALAD

Full Circle Farms organic greens, shredded parmesan, blood orange vinaigrette

ROASTED GARLIC POTATO PUREE

with Yukon Gold potatoes, butter & cream

ROASTED LOCAL WINTER VEGETABLES

oven-roasted parsnips, carrots, butternut squash, balsamic brussel sprouts

BRAISED OREGON COUNTRY SHORT RIBS

with red wine reductions

&

DUNGENESS CRAB CAKES

with lemon-tarragon aioli

MACRINA ARTISANAL BREAD

Olivetta with Mt. Athos Olives & oregano & Casera  
pink peppercorn butter

