



## Tray passed hors d'oeuvres

*(tray passed hors d'oeuvres portioned at 1 per person)*

3.50/ each

SECKEL PEAR & GORGONZOLA CROSTINI *veg*  
thyme-honey caramelized seckel pears & gorgonzola cream

CLASSIC DEVILED EGGS *gf/veg*  
smoky paprika, black sesame seeds

STONE FRUIT AND GOAT CHEESE CROSTINI *veg (july - september only)*  
topped with fig preserves

SEARED POLENTA & MOZZARELLA SKEWERS *gf/veg*  
served on a rosemary sprig

LEMON-THYME SPRING PEA CROSTINI *veg*  
with shaved parmesan

GINGER-CRANBERRY CROSTINI *veg (winter only)*  
mascarpone, spicy walnuts

CREMINI MUSHROOM & GRUYERE TARTLET *veg*  
cremini mushroom, gruyere cheese & onions with puff pastry

SMOKED SALMON FOUETTÈ *gf*  
garnished with capers & dill atop a fresh corn cake

SPICY MAMA LIL'S PEPPERS & GOAT CHEESE CROSTINI *veg*

CARAMELIZED ONION GOUGÈRE *gf/veg*  
filled with caramelized onion, fennel, mushrooms & Swiss cheese

ROASTED RED PEPPER CROSTINI *veg*  
with basil pesto and feta

PIGS IN A BLANKET  
puff pastry, beef & pork miniature frank

SPICY BUTTON MUSHROOMS *veg*  
filled with gorgonzola, basil and toasted almonds

MEDITERRANEAN TAPENADE CROSTINI *vegan*  
with green olives, fire-roasted peppers, sautéed onions & capers



3.75/ each

MEDITERRANEAN TAPENADE CROSTINI *vegan*  
green olives, fire-roasted peppers, sautéed onions & capers

RAVISHING DEVILED EGGS *gf/veg*  
with smoked salmon & dill

CHIPOTLE SHRIMP & GUACAMOLE *gf*  
atop corn canapé with fresh cilantro

CURRIED CHICKEN & PEAR CANAPÉS  
on a rosemary croccantini

CURRIED TOFU & PEAR CANAPÉS *vegan*  
on a rosemary croccantini

CURRIED PANEER SKEWER *gf/veg*  
topped with a crispy kale chip

VEGAN TOFU SKEWERS  
*select one of the following:*  
o coconut-lemongrass *gf*  
o harissa tofu & roasted cauliflower *gf*  
o curry tofu & roasted cremini mushroom *gf*  
o peri peri seared tofu & roasted red pepper *gf/vegan*

FIG & CAMEMBERT CANAPE *gf/veg*  
camembert, candied walnut, apricot fig jam on a gluten-free crisp

MINIATURE CAPRESE SKEWERS *gf/veg (july - september only)*  
local heirloom cherry tomatoes, fresh mozzarella & basil leaves

GRILLED LOCAL CHICKEN SKEWERS  
*select one of the following:*  
o thai curry *gf*  
o greek style with feta cheese crumbles *gf*  
o hoisin-lime with scallion garnish  
o fresh rosemary-lemon *gf*

GRILLED PORK TENDERLOIN MEDALLIONS *gf*  
*select one of the following:*  
o latin-style *gf*  
o moroccan-spice *gf*  
o pomegranate-mission fig *gf*  
o ginger-orange marinade *gf*



4./ each

CRISPY PORK WONTON  
with sweet apricot dipping sauce

BASIL-TOMATO MASCARPONE CHEESE TARTLETS *veg*  
organic sweet basil & roasted heirloom cherry tomatoes

GRILLED PRAWN SKEWERS *gf*

*select one of the following:*

- o miso-citrus
- o chermoula
- o lemon-tarragon

MARGARITA PRAWN SKEWERS *gf*  
with sauza gold tequila, cilantro & lime juice

SAUTEED CALAMARI & KALE CAESAR *gf*  
served on ceramic Asian-style spoons

CHILE-RUBBED BEEF SKEWERS *gf*

THAI GINGER BEEF SKEWERS  
with house-made peanut sauce

SPICED MUSTARD LEG OF LAMB  
potato pickled cucumber salad, atop herb wheat walnut crostini

WILD SALMON SKEWERS *gf*  
mustard seed & Murray River Pink salt blend

WILD SALMON CAKES  
tarragon-lemon aioli

SEARED GARDEN HARVEST CAKES *vegan*  
roasted vegetable blend with a vegan herbed kewpie mayo

CHICKEN & WAFFLE CANAPES  
with rosemary infused whipped cream & maple syrup drizzle

GRILLED AUSTRALIAN LAMB SKEWERS *gf*

*select one of the following:*

- o rosemary-garlic marinade, Murray River pink salt
- o pomegranate & mission fig marinade

APRICOT COMPOTE & PROSCIUTTO CANAPÉ  
with mascarpone cheese on a vollkorn crostini

SEARED AHI WONTON CRISPS  
hand-cut wonton flowers with wasabi-edamame





FENNEL - ROASTED ROOT VEGETABLE SKEWERS gf/vegan  
wrapped in swiss chard ribbons

SMOKED WILD SALMON CROSTINI  
lemon-caper cream cheese & fresh dill

BACON WRAPPED DATES gf  
stuffed with goat cheese

FLANK STEAK ROULADE  
chevre, pink-pickled onions & fresh cilantro

PROSCUITTO WRAPPED POTATO BITES gf  
with fresh arugula

BRAISED SHORT RIB BLUE CHEESE CROSTINI

5./ each

BRAISED DUCK CANAPÉS  
on a corn fritter with quince compote

SEATTLE CAVIAR (minimum order of 25)  
rye toast point, house-made lemon creme fraiche

## stationed hors d'oeuvres

*(stationed hors d'oeuvres portioned at 1.5 per person)*

4./ per person

TRADITIONAL HUMMUS vegan/(gf available upon request)  
soft grilled pita wedges, cucumbers & red peppers

DOUBLE CREAM FRENCH BRIE veg/(gf available upon request)  
with a honey-thyme drizzle, red grape clusters, candied walnuts  
& Macrina Bakery artisan baguettes  
*(add blue cheese for \$1 per person)*

ROASTED ROSEMARY POTATO SKEWERS gf/veg  
with chipotle sour cream

SEASONAL FRUIT & BERRIES gf/vegan  
delicious, fresh and local based on the season's offerings

CLASSIC DEVILED EGGS gf/veg  
smoky paprika, black sesame seeds



## 4.50 per person/item

CREMINI MUSHROOM & GRUYERE TARTLET veg  
with caramelized onion & puff pastry

PIADINA FLATBREAD PIZZETTA (*gf available upon request*)

*select one of the following:*

- o roasted garlic marinara, cured meats, artisan cheeses & caramelized onions
- o fig, prosciutto, fresh arugula, blue cheese
- o artisan cheeses, grilled local seasonal vegetables (vegetarian)
- o arugula pesto, sweet peppers & artichoke hearts (vegan)
- o herb roasted tomatoes, nicoise olives, grilled red onions & turmeric hummus (vegan)

SEARED POLENTA & MOZZARELLA SKEWERS gf/veg  
served on a rosemary sprig

MIDDLE EASTERN TRIO veg/(*gf available upon request*)  
tzatziki, baba ghanoush, lemony hummus, soft grilled pitas

EUROPEAN ROASTED-GARLIC BRUSCHETTA veg  
served with creamy herbed chèvre & slow-roasted garlic-marinated tomatoes

CAPRESE SKEWERS gf/veg  
local heirloom cherry tomatoes, fresh mozzarella & basil leaves

TUSCAN TAPENADE TRIO veg/(*gf available upon request*)  
kalamata, mediterranean-inspired & nicoise-tomato tapenades & La Panzanella croccantini crackers

## 4.50 per person/item cont.

RAVISHING DEVEILED EGGS gf/veg  
with smoked salmon & dill

GRILLED LOCAL CHICKEN SKEWERS

*select one of the following:*

- o thai curry with radish-yogurt sauce gf
- o greek style with feta cheese crumbles & tzatziki sauce gf
- o hoisin-lime with scallion garnish
- o fresh rosemary-lemon gf

VEGETABLE CRUDITÉS gf/veg  
nestled in savoy cabbage cups with cilantro-lime dip

GRILLED PORK TENDERLOIN SKEWERS gf

*select one of the following:*

- o latin-style, sour orange mojo sauce
- o moroccan-spice, star anise pear chutney
- o pomegranate-mission fig with sour cherry thyme sauce
- o ginger-orange marinade



CURRIED PANEER SKEWER *gf/veg*  
topped with a crispy kale chip

#### ROASTED TOFU SKEWERS

*select one of the following:*

- o tamarind tofu & roasted red pepper *vegan*
- o romesco tofu & grilled portobello mushroom (*contains almonds*) *gf/vegan*
- o harissa tofu & roasted cauliflower *gf/vegan*
- o curry tofu & roasted cremini mushroom *gf/vegan*
- o peri peri seared tofu & roasted red pepper *gf/vegan*

## 5. per person/item

PETITE BANH MI (*1/person*)  
ginger-marinated pork

PETITE BANH MI *veg (1/person)*  
tofu, pickled vegetables & sriracha aioli

PIGS IN A BLANKET  
puff pastry, beef & pork miniature frank, spicy ketchup  
& maple-honey mustard

CHICKEN & WAFFLE CANAPES  
with rosemary infused whipped cream & maple syrup drizzle

BAKED BRIE EN CROUTE *veg*  
filled with apricot compote, dried cranberries, figs,  
golden raisins, pistachios wrapped in puff pastry

GRILLED PORK TENDERLOIN MEDALLIONS *gf*  
*select one of the following:*

- o latin-style, sour orange mojo sauce
- o moroccan-spice, star anise pear chutney
- o pomegranate-mission fig with sour cherry thyme sauce
- o ginger-orange marinade

RAVISHING SLIDERS (*1/person*)  
*select one of the following:*

- o braised BBQ pork, apple-cabbage coleslaw, brioche bun
- o certified angus ground beef, bacon, caramelized onions  
& blue cheese mayo, Macrina potato bun
- o cajun meatloaf, caramelized onions & spicy ketchup,  
Macrina brioche bun
- o portobello quinoa, garlic yogurt sauce, Macrina whole grain roll  
with pumpkin seeds (*vegetarian*)

## 6. per person/item

CHARCUTERIE BOARD (*veg, vegan, gf options*)  
assortment of salami & hot coppa, artisan cheeses,  
grilled & marinated vegetables, La Panzanella croccantini  
crackers & gluten-free crackers



WILD SALMON SKEWERS *gf*  
mustard seed & Murray River Pink salt blend

SEARED GARDEN HARVEST CAKES *vegan*  
roasted vegetable blend with a vegan herbed kewpie mayo

ANCHO CHILE-RUBBED BEEF SKEWERS *gf*  
with thai lime dipping sauce

THAI GINGER BEEF SKEWERS  
with house-made peanut sauce

SAUTEED CALAMARI & KALE CAESAR *gf*  
served on ceramic Asian-style spoons

GRILLED AUSTRALIAN LAMB SKEWERS *gf*  
*select one of the following:*  
o rosemary-garlic marinade, Murray River pink salt  
o pomegranate & mission fig marinade

LOCAL GRILLED & ROASTED MARKET VEGETABLES *gf/vegan*

GRILLED STEAK TATAKI  
served chilled with ponzu sauce, pickled cucumbers & fresno chilies

FENNEL - ROASTED ROOT VEGETABLE SKEWERS *gf/vegan*  
wrapped in swiss chard ribbons

PETITE FRENCH STYLE BAGUETTE SANDWICHES *(1/person)*  
*select one of the following:*  
o black forest ham, French brie, tarragon lemon aioli  
& organic greens  
o grilled red pepper, eggplant, zucchini, herb goat cheese  
& arugula (*veg*)

## 6.50 per person/item

CHEF'S SELECTION of ARTISAN CHEESES *veg/(gf available upon request)*  
served with grapes, sliced apples & pears, fruit preserves,  
candied nuts & Macrina artisan baguettes

SCALLOP & WHITE FISH CEVICHE *gf*  
pink grapefruit & orange, cilantro, fresh lime juice, corn tortilla chips

HOOD CANAL OYSTERS ON THE HALF SHELL *gf (market price) (1/person)*  
champagne mignonette & lemon wedges

GRILLED PRAWN SKEWERS *gf (choose one)*  
o miso-citrus  
o chermoula  
o lemon-tarragon

MARGARITA PRAWNS *gf*  
with sauza gold tequila, cilantro & lime juice





BACON WRAPPED DATES *gf*  
stuffed with goat cheese

WILD SALMON CAKES  
tarragon lemon aioli

THAI FRESH SPRING ROLLS *vegan*  
marinated tofu, mango, julienned red pepper, cilantro, mint  
& green leaf lettuce served with sweet chili sauce

SLOW-COOKED BABY BACK PORK RIBS (choose one)  
o chipotle-brown sugar glaze *gf*  
o traditional BBQ sauce *gf*  
o Chinese five-spice glaze

8.75 per person/item

MINIATURE CORN TACOS *gf (minimum order of 50)*  
*select one of the following:*  
o BRAISED CARNITAS TACO - shredded romaine, pico de gallo, jack  
cheese  
o GRILLED CHICKEN TACO - corn avocado salsa, cilantro, cotija cheese  
o WHITE FISH TACO – honey-lime coleslaw, cotija cheese  
*\*shells are made in a facility that use nuts, shellfish, dairy & gluten products*

GRILLED GARLIC-ROSEMARY FRENCHED LAMB CHOPS *gf*  
*select one of the following:*  
o rosemary garlic marinade, murray river pink salt  
o pomegranate & mission fig marinade

11.25 per person/item

DUNGENESS CRAB CAKES (*market price*)  
with tarragon lemon aioli

PIATTO PERFETTO (*veg, vegan, gf options*)  
Molimari salami, jamon, hot coppa, manchego, Point Reyes blue cheese,  
double cream French brie, pickled vegetables, crudité, hummus,  
Kalamata tapenade & country olives, Macrina baguettes, La Panzanella  
croccantini crackers, gluten-free crackers & grape, apple & pear garnish

*\*\*a great stand-alone option that pairs great for wine tasting events\*\**





## salads & sides

### GREEN SALADS 6.25/person

GRAPEFRUIT, GOAT CHEESE & FENNEL SALAD *veg/gf*  
baby arugula, shaved fennel, pink grapefruit,  
goat cheese & blood orange vinaigrette

BEET & BLUE CHEESE SALAD *veg/gf*  
mixed greens, local organic beets, Point Reyes blue  
cheese crumbles, spicy walnuts & house-made vinaigrette

STRAWBERRY & ORANGE BABY GREEN SALAD *veg/gf*  
mixed greens, strawberries, candied slivered almonds, goat cheese  
& blood orange vinaigrette

BLUE CHEESE CHERRY FRISEE SALAD *veg/gf*  
baby arugula, frisee, dried cherries, candied toasted walnuts,  
blue cheese crumbles & champagne vinaigrette

AMERICAN FARMSTEAD SALAD *gf*  
baby spinach, crispy pepper bacon, local heirloom cherry tomatoes,  
Point Reyes blue cheese & house-made buttermilk dressing

SUMMER STONEFRUIT SALAD *veg/gf (june – mid september only)*  
mixed greens, grilled local stone fruit, feta cheese,  
spicy walnuts & preserved lemon vinaigrette

PEAR & WALNUT BABY GREEN SALAD *veg/gf*  
mixed greens, roasted balsamic pears, shredded parmesan,  
spicy walnuts & balsamic vinaigrette

LACINATO KALE SALAD *veg*  
olivetta croutons, red pepper & creamy peppercorn-parmesan dressing

NORTHWEST CIDER APPLE SALAD *veg/gf*  
roasted local apples, goat cheese, toasted almonds  
& apple-cider vinaigrette

CRANBERRY & WALNUT SALAD *veg/gf*  
baby greens, dried cranberries, parmesan, spicy walnuts  
& blood orange vinaigrette

ASIAN BUTTER LETTUCE SALAD *veg*  
daikon radish sprouts, edamame, carrots, crispy wontons  
& soy-shallot vinaigrette

CAESAR SALAD  
crisp romaine lettuce, shaved parmesan, garlic croutons,  
fried capers & house-made caesar dressing







## SPECIALITY SALADS 6.75/person

GEMELLI PASTA SALAD *veg*  
grilled local zucchini squash, roasted red & yellow tomatoes,  
shaved parmesan & preserved lemon vinaigrette

WILD RICE & ORZO *vegan/gf*  
toasted walnuts, dried cranberries, golden raisins, scallions  
& golden balsamic vinaigrette

SEARED TOFU & EDAMAME SALAD *vegan*  
seared tofu with edamame, red pepper, sesame & cilantro

SOUTHWEST ROASTED POTATO SALAD *veg/gf*  
roasted baby red potatoes, grilled red onions, black beans,  
sweet corn, roasted red pepper, cilantro & chipotle-lime vinaigrette

SESAME-GINGER ASIAN NOODLE SALAD *veg*  
Asian noodles, julienned red cabbage, red bell peppers,  
snow peas & sesame-ginger dressing

LEMON ORZO SALAD *veg*  
fresh organic herbs, capers, feta cheese, olives  
& preserved lemon vinaigrette

SUCCOTASH SALAD *gf/vegan*  
edamame, zucchini, red bell pepper, corn, green beans  
& sage-Dijon vinaigrette

TUSCAN WHITE BEAN SALAD *gf/vegan*  
caramelized onions, cilantro & fennel

YUKON GOLD POTATO SALAD *veg/gf*  
pickled cucumbers, dill & radishes

ROASTED JEWEL-TONED POTATOES *gf/vegan*  
red, yellow & purple potatoes, fennel, sweet corn  
& mustard-tarragon vinaigrette

CAPRESE SALAD *veg/gf (late may – september only)*  
local heirloom tomatoes, fresh mozzarella & basil leaves  
drizzled with olive oil & balsamic vinaigrette

MEDITERRANEAN COUSCOUS SALAD *veg*  
pearl couscous, roasted red peppers, grilled eggplant, onions,  
kalamatas, feta, pine nuts, fresh herbs & roasted garlic vinaigrette

PANZANELLA *veg (late may – september only)*  
rustic bread cubes with local heirloom tomatoes, cucumber, fresh  
mozzarella, red onion, basil, oregano & red wine vinaigrette





## COMPOSED SALADS 6.75/person

*(for family-style & plated dinners only)*

CAPRESE SALAD veg/gf *(june - september only)*

local heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil, & balsamic reduction

SUMMER WATERMELON PINEAPPLE SALAD veg/gf *(may - august only)*

watermelon, pineapple, feta cheese & mint

SHAVED RAINBOW CARROT SALAD gf/vegan

rainbow carrot, radishes, watercress, preserved lemon vinaigrette

FENNEL ORANGE SALAD gf/vegan

shaved fennel, orange slices, arugula, tahini vinaigrette

BEET & BLUE SALAD veg/gf

baby beets, Point Reyes blue cheese, toasted walnuts, sherry vinaigrette

## VEGETABLE SIDE DISHES

LOCAL GRILLED & ROASTED MARKET VEGETABLES 5.50 gf/vegan

SPRING | SUMMER *may include*: asparagus, spring onions, carrots, beets, green beans or yellow squash

FALL | WINTER *may include*: parsnips, carrots, acorn squash, butternut squash, onion or peppers

ROASTED LOCAL ASPARAGUS 5.50 gf/vegan *(mid-july - september)*

topped with calendula petals (additional \$1/pp off season)

ROASTED GREEN BEANS 5.50 gf/vegan

with extra virgin olive oil & toasted hazelnuts

ROASTED GREEN BEANS 5.50 veg/gf

with feta cheese crumbles & Dijon mustard vinaigrette

ROASTED BROCCOLINI 7.75 gf/vegan

with lemon garlic & olive oil

GRILLED BASIL-PESTO ZUCCHINI 5.50 veg/gf

PETITE FRENCH CARROTS 7.50 veg/gf

with honey-glaze

ROASTED RED BEETS 5.50 gf/vegan

with house vinaigrette

BRAISED CABBAGE 5.50 gf/vegan

with Fuji apples

ROASTED WINTER SQUASH 5.50 gf/vegan *(september - may)*

with garlic oil

CAULIFLOWER GRATIN 7.75 veg

baked with sharp cheddar & cream





## SAVORY SIDE DISHES

SAVORY BREAD PUDDING 6.75 veg  
brioche bread, Beecher's flagship cheddar, apples, sautéed onions

ROASTED HERBED FINGERLING POTATOES 6. gf/vegan

YUKON GOLD MASHED POTATOES 5. veg/gf  
with roasted garlic & chive garnish

ROASTED FINGERLING POTATO COINS 6.75 gf/vegan  
with rosemary olive oil & sea salt *(limited to events under 75 guests)*

COUNTRY MASHED RED POTATOES 5. veg/gf

ROASTED BABY RED POTATOES 6. gf/vegan

POTATO DAUPHINOISE 7. veg/gf  
Yukon Gold potatoes thinly sliced & layered with Gruyere  
& heavy cream baked to golden brown

LEEK PARSNIP CAKE 6.75 veg/gf *(mid-september - march)*  
topped with lemon aioli

WILD MUSHROOM RISOTTO CAKES 6.75 veg/gf  
sautéed wild mushrooms, shallots, garlic

SWEET PEA RISOTTO CAKES 6.75 veg/gf  
early spring peas, Willamette Valley Brindisi, Fontina & lemon thyme

CREAMY POLENTA WITH FONTINA 5.50 veg/gf

THREE CHEESE MAC & CHEESE 6.75 veg  
brie, parmesan & Point Reyes blue cheese topped with breadcrumbs

CURRIED BROWN RICE 5. veg/gf

SAFFRON RICE 6. gf/vegan

SCALLION INFUSED BLACK THAI STICKY RICE 6. gf/vegan

JASMINE RICE PILAF 5. gf/vegan  
sautéed wild mushrooms, shallots & garlic

STEAMED JASMINE OR BASMATI RICE 4.50 gf/vegan

PASTA PUTTANESCA 6.75  
tomato, Kalamata olives, capers, anchovy, garlic & red pepper flakes

PASTA DI SICILIA 6.75 veg  
roasted tomato, garlic, Italian parsley, grated parmesan,  
red pepper flakes & lemon butter

SUMMER VEGETABLE PESTO PASTA 6.75 veg  
spicy mama lil's peppers, zucchini & house-made pesto







# entrées

\*Please note that pricing is based on a single entrée item per person – multiple entrée pricing available upon inquiry, prices are subject to change.

## POULTRY 5 oz full portion size

our chicken is always locally sourced & hormone-free

GRILLED HERB-LEMON CHICKEN 12. gf

HOISIN LIME CHICKEN 13.

grilled & marinated with plum sauce, lime & ginger

MARBELLA CHICKEN 13. gf

boneless thigh meat braised with dried plums, Spanish green olives, capers & dry white wine

GRILLED COCONUT-LEMONGRASS CHICKEN 13. gf

coconut-ginger sauce

TIKKA MASALA CHICKEN 13. gf

garam masala yogurt sauce

MEDITERRANEAN-INSPIRED CHICKEN ROULADE 13. gf

basil-pesto, feta, fire-roasted red peppers

THAI GINGER CHICKEN 13.

with house-made peanut sauce

CIDER-ROASTED CHICKEN BREAST 13. gf

cardamom roasted apples

GREEK STYLE CHICKEN 13. gf

with feta cheese crumbles & tzatziki sauce

## BEEF

all of our beef selections are always certified angus beef

BRAISED BONELESS SHORT RIBS gf 17.75 (5 oz.)

Malbec reduction

GRILLED STEAK TATAKI 14.50 (4 oz.)

thinly sliced & served chilled with panzu sauce, pickled cucumbers & fresno chilies

PRIME RIB 20. gf (6 oz. – 25 person minimum)

with horseradish cream [limited to buffet style or carving station only]



THE ROOT *of a* PROPER PARTY





LATIN-STYLE BEEF FLANK STEAK 15.50 (5 oz.)

*select one of the following:*

- o crumbled gorgonzola & caramelized onions
- o herb caper sauce
- o chimichurri sauce
- o shallot-red wine reduction & fried sage
- o wild mushroom madeira reduction

GRILLED BEEF SIRLOIN STEAK 25. (8 oz. cut)

*select one of the following:*

- o crumbled gorgonzola & caramelized onions gf
- o herb caper sauce gf
- o chimichurri sauce
- o shallot-red wine reduction & fried sage gf
- o wild mushroom madeira reduction gf

GRILLED FILET MIGNON 33. (6 oz. cut)

*select one of the following:*

- o crumbled gorgonzola & caramelized onions gf
- o herb caper sauce gf
- o chimichurri sauce
- o shallot-red wine reduction & fried sage gf



o wild mushroom madeira reduction of

THE ROOT *of a* PROPER PARTY





## PORK 5 oz. full portion size

all of our pork is always locally sourced & hormone-free

ANCHO CHILI PORK TENDERLOIN MEDALLIONS 12. gf  
sour orange mojo sauce

GRILLED PORK TENDERLOIN MEDALLIONS 12. gf  
sour cherry thyme sauce

MOORISH PORK TENDERLOIN MEDALLIONS 12. gf  
star-anise pear chutney

## LAMB

sourced from Australia

GARLIC-ROSEMARY FRENCHED LAMB CHOPS 25. gf (6 oz.)  
fresh herb-caper sauce

GRILLED POMEGRANATE LAMB CHOPS 26. gf (6 oz.)  
mission fig glaze

BONELESS LEG OF LAMB 20. gf (6 oz.)  
served sliced with fresh mint sauce

## SEAFOOD 5 oz. full portion size

PAN-ROASTED WILD SALMON 21.

*select one of the following:*

- o local heirloom tomato & basil vinaigrette gf
- o lemon-caper cream sauce gf
- o herb mustard sauce gf
- o hoisin orange glaze
- o mediterranean tapenade of green olives,  
fire-roasted peppers, sautéed onions & capers gf

PAN-ROASTED ALASKAN HALIBUT 28. gf

*select one of the following:*

- o lemon-caper sauce
- o grapefruit-jalapeno salsa
- o herb mustard sauce
- o pineapple-mango salsa

WILD SALMON CAKES 18.

*select one of the following:*

- o Pineapple-jalapeno salsa
- o tarragon-lemon aioli

DUNGENESS CRAB CAKES (*market price*)

with tarragon-lemon aioli

GARLIC SHRIMP 22. gf



smoky paprika tomato & onion sauce

GRILLED SEA BASS 29. gf

*select one of the following:*

- o lemon-caper sauce
- o herb mustard sauce

## VEGETARIAN & VEGAN

Most of the options below are intended to be the entrée & sides all in one...many of them can be made vegan as well, just ask!

SEARED SWEET POTATO POLENTA TRIANGLES 20. gf/vegan

sautéed kale, caramelized onions, chick- peas  
& roasted red pepper coulis

BLISTERED TOMATO & GRILLED TOFU 17. vegan

served on a bed of wheat berries

ROASTED VEGETABLE NAPOLEONS 15. gf/veg

layers of grilled eggplant, zucchini, roasted potatoes,  
roasted red peppers, fresh basil, mozzarella & red pepper coulis

PORTOBELLO MUSHROOM STEAK 15. gf/veg

with crumbled gorgonzola & caramelized onions

GRILLED COCONUT-LEMONGRASS TOFU 20. gf/vegan

coconut-ginger sauce, black thai sticky rice & bok choy

ROSEMARY-INFUSED POLENTA 22. gf/veg

layered seasonal grilled, roasted vegetables,  
fresh mozzarella & red pepper coulis

FONTINA & SAGE POLENTA TRIANGLES 22. gf/veg

served with summer succotash, sage butter sauce  
& drizzled with balsamic reduction

MUSHROOM RAGOUT WITH GRILLED ASPARAGUS TIPS 20. gf/veg

served with herbed polenta cakes

\*\*we are happy to accommodate any food allergies that  
you or your guests may have - please ask about  
options & accommodations \*\*



THE ROOT *of a* PROPER PARTY