

P N W I N S P I R E D P L A T E D

Stationed or Tray Pass

BLISTERED TOMATO CROSTINI

blistered tomatoes with roasted garlic,
balsamic, burrata, prosciutto
& basil on a crostini

CRAB & LOBSTER ENDIVE

crab chive, daikon & a meyer lemon
aioli in an endive spear
gf/df

AHI TUNA BITE

with mango coulis & chopped
macadamia nuts
gf/df

1st Course

FARMERS MARKET SALAD

baby romaine, watermelon radish,
avocado slices, heirloom tomato
wedges, pickled carrots, mozzarella
balls & a shallot herb vinaigrette
df

2nd Course

PNW SEARED SALMON & PEA PUREE (6 oz)

salmon over the top of a pea puree with yogurt & mint
recommended sides:
sautéed haricot verts & an herb golden jewel blend

Sweet Endings

ORANGE CREAMSICLE CRÈME BRÛLÉE

the classic crème brûlée but with a
dash of orange & topped with
citrus orange slices

