

# SPRING

PLEASE CHOOSE TWO HORS D'OEUVRES, ONE  
SALAD, TWO ENTREES AND TWO SIDES  
DESSERT AVAILABLE UPON REQUEST

## *Hors d'oeuvres*

### BEET-PICKLED DEVILED EGGS

apple-cider mayo, smokey paprika, dijon, chives & dill  
gf/df

### ENDIVE CRAB BOATS

fresh Pacific Dungeness, panko flakes  
gf

### ASPARAGUS TART

asparagus tart with parmesan, lemony oil and flaky puff  
pastry

### CORDON BLEU PUFFS

rotisserie chicken, prosciutto, swiss, puff pastry

### SMOKED SALMON BITES

wild gravlax, creme fraiche, caper, dill on cucumber or  
butter cracker  
gf

## *Salads*

### FAVA BEAN & ASPARAGUS

pistachios, mint, tarragon, shaved zucchini, parmesan,  
preserved lemon and shallot vinaigrette  
gf

### STRAWBERRY & WATERCRESS

snow peas, pickled rhubarb, green onions, poppyseed  
vinaigrette  
gf/df

### ARTICHOKE & CHICKPEA

cucumber, butter lettuce, radish avocado, creamy dill  
ranch dressing  
gf/df

### KALE & SHAVED CAULIFLOWER CAESAR

focaccia breadcrumbs, parmesan

## *Entrees*

### MISO BUTTERED WILD SALMON OR PACIFIC COD

white wine butter poached, panko, sriracha

### SPATCHCOCKED WHOLE ROASTED CHICKEN WITH PERUVIAN TANG SAUCE

with creamy jalapeno, cilantro & garlic sauce  
gf/df

### SMOKED TRI-TIP WITH CHIMICHURRI dry rubbed seasoning, fredy herby oil sauce

gf/df

### SWEET POTATO BOATS WITH CRISPY TEMPEH

lemon, tahini, dukkah, herbed oil

gf/df/Vegan

### WHITE BEANS & ASPARAGUS WITH CHARRED LEMON

coconut milk, thai basil

gf/df/Vegan

## *Sides*

### ROASTED LEMONY DILL POTATOES

df/gf/Vegan

### ROASTED CARROTS WITH MINT

gf/df/Vegan

### SAUTEED HARICOT VERTS WITH SHALLOTS AND LEMON

gf/df/Vegan

### ROASTED CAULIFLOWER WITH FRESH PESTO

gf/df/Vegan

## *Dessert*

### CHEF'S CHOICE MINI ASSORTED DESSERT STATION