



# PNW INSPIRED PLATED

## *Hors d'oeuvres*

### BLISTERED TOMATO CROSTINI

with roasted garlic, burrata  
& basil on a crostini /veg

### CRAB & LOBSTER BOATS

crab chive, daikon & a meyer lemon  
aioli in a cucumber boat 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

salmon over the top of a  
pea puree with yogurt & mint  
with 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



SAGE BLEU