

SPRING

Hors d'oeuvres

MELON BITES WITH PROSCIUTTO

cantaloupe & green melon bites with
prosciutto rose & Basil gf/df

ASPARAGUS TART

asparagus tart with Gruyère
cheese & flaky puff pastry veg

BACON TOMATO JAM

crostini over a whipped ricotta spread

Salads / Entree / Sides

BRIGHT SPRING SALAD

spring pea, cherry tomato, watermelon
radish, roasted chickpeas,
lemon & wine vinaigrette gf/df

ARTICHOKE & CHICKPEA

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

BRAISED LAMB SHANKS

spring peas, rhubarb, mint gf

PNW WILD SALMON

with fresh chimichurri sauce gf

PERI PERI GRILLED CHICKEN

with creamy jalapeno, cilantro & garlic sauce gf/df

ROASTED CARROTS & HONEY

organic carrots roasted with
honey & dried cranberries gf/df/veg

FARRO BLEND

roasted broccolini & easter egg radish,
toasted pistachios, feta veg

DINNER ROLLS

honey & sage whipped butter

Dessert

MARIONBERRY TARTLETTES,
STRAWBERRY & RHUBARB GALETTES
LEMON CAKE



SAGE BLEU