Family Dinner
Available family style or buffet

Build Your Own Family Dinner

$75 per person

<table>
<thead>
<tr>
<th>Choose 2</th>
<th>Included</th>
<th>Add $5 per person</th>
<th>Choose 2</th>
<th>Add $10 per person</th>
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Starters
Bread & Butter
Season Fruit White Wine Drops VGT
Nuts & Olives VGN
Seasonal Berry Parfait Mint-cucumber puree VGT

Seconds
Fresh Green Salad Lemon grass, candied citrus zest, seasonal berry vinaigrette VGN/VGT
Kale Caesar Salad Parmesan & croutons
Roasted Bone Marrow Grilled baguette, watercress, bordelaise butter & whole grain mustard (Add $5/person)
Honey Seared Albacore With sunchoke chips, pickled fennel & lemon butter sauce (contains sesame & soy) (Add $5/person)

Entrees
Lan-Roc Pork Chop Marinated in black cardamom-cervesa, with mint lime puree, pork jus & roasted corn
Roasted Summer Veg Squash & broccoli, sherry-bell pepper puree, with foraged mushroom bacon & ricotta VGT
Steamed Oregon Lingcod Tomato curry cream, foraged mushrooms, sun dried tomatoes
Painted Hills Beef Short Rib Huckleberry bbq, black garlic roasted broccoli & foraged mushrooms (Add $10/person)

Sweets

Choose 1 | Included | Add $7 per person |
|----------|----------|-------------------|

Seasonal Fruit Tartlet Diplomat cream & berry compote (may contain nuts) VGT
Fruit & Cheese Platter
Toasted Sesame Custard & Toffee Strawberry Lemon Sorbet VGN

Preset Family Dinner

Served family style
Parties of 20 or more

Smoked Pork Ribeye Dinner $75pp
Prime Rib Dinner $85pp
Comes with seasonal accoutrements, roasted vegetables & baguette
*Easy Drinking* Wine Pairing (2 glasses) $45
*Keep it Local* Wine Pairing (2 glasses) $65
Cocktail Pairing (2 cocktails) $35

Extra Hungry?

Add on any side for $10 per person

Proteins
Koji Coffee Pork Belly Soy pickled jalapeno & sweet chili puree
Braised Beef Cheek Smoked stone fruit & polenta croquettes
Curry Marinated Chicken Bites Curry cream & chopped peppers (contains nuts)

Veggies
Sautéed Mushrooms Green onions & sherry glaze VGT
Local Veg Crudite Saffron yogurt & whipped cheese VGT
Roasted Broccolini Black garlic, shallots & lemon zest VGT

Vegetarian VGT  Vegan VGN  Gluten-free GF  23% gratuity added to all food and drink. Please note that all menus are subject to seasonal change.