



THE CHATEAU

STARTER

PRIME CHOPPED SALAD

Mixed field greens tossed with tomato, cucumber, red onion, pickled fennel, pumpkin seeds, roasted garbanzo beans, Granny Smith apple, radish, Tillamook cheddar with champagne raspberry vinaigrette

ENTRÉE CHOICES

SLOW ROASTED AGED PRIME RIB OF BEEF

Served with au jus, horseradish and whipped potatoes

CARLTON FARMS DOUBLE CUT PORK CHOP

House-cut, fire-grilled pork chop served with Milanese-style pan-seared egg, mascarpone caper Roma tomato cream sauce and whipped potatoes

WILD DIVER SCALLOPS

Seared diver scallops with roasted tomato fish fume, Dungeness crab risotto cake, radish, fennel and asparagus

DESSERT CHOICES

CHOCOLATE NAUGHTY CAKE

CRÈME BRULEE

BEVERAGES

Fresh brewed iced tea, soft drinks and Kobos French Roast Coffee

Vegetarian and vegan options are available upon special request

Executive Chef Greg Samples

\$65.00 PER PERSON