



THE VINEYARD

PRIME CHOP SALAD

Tomato, cucumber, red onions, pickled fennel, pumpkin seed, Tillamook Cheddar, roasted garbanzo beans, tree fruit, radish and champagne raspberry vinaigrette

ENTRÉE CHOICES

FILET OF BEEF TENDERLOIN & WILD PRAWNS

Whipped potatoes

RACK OF LAMB

Wildflower honey & stoneground mustard herb crust, cherry syrah glaze, dried date tomato tapenade & whipped potatoes

PACIFIC NORTHWEST WILD SALMON FILET & WILD PRAWNS

Served with fingerling potatoes, romesco sauce & parsnip

Served with seasonal vegetables

DESSERT CHOICES

CHOCOLATE NAUGHTY CAKE

CRÈME BRULEE

BEVERAGES

Fresh brewed Ice Tea, Soft Drinks and Kobos French Roast Coffee

Vegetarian and vegan options are available upon special request

Executive Chef Greg Samples

\$80.00 PER PERSON