



Christmas Dinner

Selection of Organic Salads in Season with our House-made Olive & Artichoke Focaccia and Local Bavarian

Bakery Rolls (Vegan)



Potato, Leek & Pear (GF & Vegetarian)



Porcini, Garlic & Herb Crusted Double R Ranch Prime Rib w/ Marsala Mushroom Cream (GF)

Dijon & Parmesan Crusted King Salmon w/ Italian Salsa Verde (GF)

Orange & Brandy Glazed Ham w/ Thyme Roasted Apples (GF & DF)

Local Pumpkin Risotto w/ Celery Root, Winter Mushrooms, Spinach, & Parmesan (GF & Vegetarian)



Brown Butter & Sage Smashed Root Vegetables w/ Roasted Shallots & Fresh Herbs (GF & Vegetarian)

Lemon, Garlic & Herb Sautéed Haricot Vert w/ Brussel Sprouts, Leeks & Whole Grain Mustard (GF & Vegan)



Rose Scented Panna Cotta w/ Huckleberry Compote (GF)

Cheesecake Marbled Double Chocolate Brownies

Espresso Chocolate Tarts w/ Maple Glazed Walnuts

Blueberry & Pistachio Dark Chocolate Bark (GF)

Almond & Honey Chia Seed Pudding w/ Brandied Cherries (GF & Vegan)

Star Anise & Port Poached Pears (GF & Vegan)

Batdorf & Bronson Coffee and Choice Teas

We are committed to supporting Chef's Collaborative and local farmers and purveyors by using products sourced from Washington State and the Pacific Northwest.