



Sample Breakfast Menu

Cold Bar

House Smoked 5 Spice Cured Steelhead or King Salmon Lox, Boiled Madhatcher Eggs, Capers, Cucumber, Sliced Tomatoes, Red Onions, Smashed Avocado w/ Lemon, Hope Mt. Farm Sprouts

Selection of Artisan Charcuterie & Cheese

House Maple Quinoa Granola, Seasonal Poached Fruit, Fresh Cut Fruit, Berries, & Whole Fruit Cottage Cheese, Honeyed Greek Yogurt, Cream Cheese

Selection of Whole Grain Organic Cereals & Organic Milk & Non-Dairy Milks

Toast Station Featuring Dave's Killer Bread, Bagels & English Muffins

Essential Gluten Free Bread & Udi's Gluten Free Bagels

Selection of Nut Butters, Locally Made Jams, Local McGregor Honey & Amish Butter

Freshly Baked Fruit Scones (Gluten Free Available Upon Request)

Hot Line

Daily Rotating Breakfast Potatoes, Roast Mushrooms & Marinated Tomatoes
(Gluten Free & Vegan)

Scrambled Madhatcher Eggs
(Gluten Free & Vegetarian)

&

Daily Rotating Special Scrambled Eggs

Examples: Spinach & Mozzarella/ Broccoli & Chorizo/ Tomatillo Salsa, Cotija & Scallion
(Gluten Free)

Applewood Smoked Bacon
Pork & Chicken Sausages
(Gluten Free)

Fresh Buttermilk Biscuits w/ Sage & Pepper Sausage Gravy

Daily Rotating Selection of Waffles, Pancakes & French Toast
Real Maple Syrup & Fruit Syrups
(Gluten Free Available Upon Request)

Non GMO Steel Cut Oats served w/ Berry Compote, Cinnamon Apples, or Ginger Peaches
Roasted Nuts & Seeds, Dried Fruits, Brown Sugar
(Gluten Free & Vegan)

Assorted Organic Juices, Grounds for Change Coffee, Choice Teas





Sample Dinner Menu Winter

Starters

Brussel Sprout Panzanella, Delicata Squash, Blue Cheese, Opal Apples, Pickled Red Onion, Parsley, Maple Sherry Vinaigrette
(Gluten Free & Vegetarian)

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Butter Lettuce, Roasted Beets, Citrus, Chevre, Chives, Tarragon, Tahini & Lemon Dressing
(Gluten Free & Vegetarian)

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Savoy Cabbage, Local Bosc Pears, Kale, Fennel, Orange & Grapefruit, Pecans, Parsley, Chive, Lemon & Grain Mustard Dressing
(Gluten Free & Vegan)

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Vegetables from Our Gardens, Homemade Dressings, Herb Croutons

Entrées

Snake River Farms Smoked Kurabota Pork Rack
Rosemary, Chipotle & Brown Sugar Sweet Potato Wedges w/ Cranberry Walnut Compound Butter
Fennel & Coriander Jam
(Gluten & Dairy Free)

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Sustainable Shrimp, Spinach & Charred Pepper Stuffed Petrale Sole
Lemon & Garlic Sautéed Haricot Vert w/ Turnips, Leeks & Oyster Mushrooms
Caper & Sage Brown Butter Sauce
(Gluten Free)

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Cajun Roasted Cauliflower
Butternut Squash Jambalaya w/ Sweet Peppers, Adzuki Beans & Shitake Mushrooms
(Gluten Free & Vegan)

Soup

Creamy Bay Scallop & Clam Chowder
(Gluten Free)





Sample Dinner Menu Spring

Starters

Wild Foraged Lettuces, Pickled Fiddlehead Ferns & Ramps, English Peas, Garden Snow Peas, Shaved Prosciutto, Feta Vinaigrette, Hope Mt. Pea Tendrils
(Gluten Free)

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Garden Greens, Togarashi Grilled Asparagus, Orange, Pickled Shiitake, Thai Basil, Toasted Almonds, Miso Dressing
(Gluten Free & Vegan)

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Shaved Cauliflower, Kale, Golden Raisin, Capers, Fennel, Tarragon, Parsley, Tahini Ginger Vinaigrette
(Gluten Free & Vegan)

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Vegetables from Our Gardens, Homemade Dressings, Herb Croutons

Entrées

Double R Ranch 5 Peppercorn Seared N.Y. Striploin
Black Truffle & Rosemary Au Gratin Potatoes
Marsala Mushroom Gravy & Fresh Horseradish

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Za'atar & Sumac Baked Halibut
Roasted Broccoli, Romanesco, Celery Root & Braised Collard Greens
Citrus & Fennel Slaw

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Chana Masala
Tomato Braised Chickpeas, King Trumpet Mushrooms, Roasted Peppers, Cilantro & Scallion
Brown Basmati Rice
(Gluten Free & Vegan)

Soup

Coconut, Red Lentil & Cauliflower
(Gluten Free & Vegan)





Sample Dinner Menu Summer

Starters

Pearl Barley, Grilled Corn, Black Beans, Roasted Peppers, Red Onion, Cilantro, Lime & Chili Vinaigrette
(Vegan)

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Arugula, Black Mission Figs, Fennel, Burrata, Basil, Pomegranate Molasses, Toasted Pine Nuts
(Gluten Free & Vegetarian)

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Baby Spinach, White Balsamic Grilled Peaches, Truffle Goat Cheese, Crushed Marcona Almonds, Mint,
Aleppo Pepper Honey & California Olive Oil
(Gluten Free & Vegetarian)

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Vegetables from Our Gardens, Homemade Dressings, Herb Croutons

Entrées

Upper Dry Creek Ras El Hanout Grilled Leg of Lamb
Sage & Black Garlic Roasted Red Potatoes w/ Fresh Dill & Smoked Olive Oil
Roast Green Chili Tzatziki & Rose Petal Harissa Oil
(Gluten Free)

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Lemon & Fennel Roasted King Salmon
Lemon & Garlic Sautéed Haricot Vert, Leeks & Napa Cabbage
Charred Citrus Verjus Emulsion
(Gluten Free)

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Over Winter Farms Stuffed Ronde de Nice Squash
Arborio Rice, Tomato, Malabar Spinach, Basil & Mozzarella
(Gluten Free & Vegetarian)

Soup

Creamy Roasted Pepper & Corn Chowder w/ Basil
(Gluten Free & Vegetarian)





Sample Dinner Menu Fall

Starters

Bavarian Garden Potato Salad, Applewood Smoked Bacon, Celery, Parsley, Dill, Scallion, Cider & Whole Grain Mustard Dressing
(Gluten Free)

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Samish Bay Labneh, Pickled Turnips, Black Sesame Seeds, Mint, Aleppo Pepper & Extra Virgin Olive Oil
(Gluten Free & Vegetarian)

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Braised Bluebird Grains Emmer Farro with Foraged Mushrooms, Fennel, Kale, Hope Mt. Farms Red Kuri Squash, Roast Piquillo Peppers, Thyme Sherry Vinaigrette
(Vegan)

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Vegetables from Our Gardens, Homemade Dressings, Herb Croutons

Entrées

Double R Ranch Slow Roasted Porcini & Herb Crusted Prime Rib
Fresh Sweet Corn Polenta w/Caramelized Fennel & Smoked Cheddar
Brandy Truffle Bordelaise & Fresh Horseradish
(Gluten Free)

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Citrus & Herb Grilled Swordfish
Roasted Hope Mt Farms Winter Squash w/ Brussel Sprouts, Kale & Ginger
Oregon Hazelnut Romesco
(Gluten & Dairy Free)

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Quinoa Savoy Cabbage Rolls
Chanterelle Mushrooms, Celery Root, Rutabaga, Green Chickpeas
San Marzano Tomato Sauce
(Gluten Free & Vegan)

Soup

Roasted Mushroom & Barley
(Vegan)





Kid's Menu*

Personal Cheese or Pepperoni Pizza

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Grilled Cheese- available on Texas Toast or Gluten Free wheat

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Macaroni & Cheese- macaroni in a creamy homemade cheese sauce or plain buttered noodles

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Baked Chicken Tenders

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Cheese Quesadilla

*One of these options will be available on the line. If there are less than 15 kids reserved, the kitchen will make these items to order. All options may not be available every night.

Sample Dessert

Dark Chocolate Mousse (GF)

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Tahitian Vanilla Bean Crème Brulee (GF)

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Strawberry & Peach Crisp w/ Almond Streusel (GF)

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Ginger Snap Cheese Cake (GF)

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Tira Misu

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Coconut, Lime & Almond Chia Seed Pudding (GF/Vegan)

