Appetizers
Local Artesian Fruit Display with Apricot Brie en Croute and Crackers
Mini Puget Sound Dungeness Crab cakes with Remoulade
Mini Blue Cheese Beef Wellingtons
Herbed Cream Cheese Pecan Pops on Bagel Crumbs
Strawberry Pretzel Crostini’s

First Plate
Wild Washington Field Greens Salad with dried cranberries, gorgonzola, toasted hazelnuts, Heirloom tomatoes and Hazelnut Vinaigrette
Milbrandt Vineyards – Viognier 2012

Second Plate
Cheese Manicotti with Ragout of Duck and Palma Rosa Parmesan Cream Sauce
Milbrandt Vineyards – Grenache 2010

Intermezzo
Sorbet

Main Plate
Duo Filet of Wild Pacific Salmon and Roasted Filet Mignon with Cascade Foraged Mushrooms and Italian Truffle Cabernet Sauce
Vegetable Medley, Local Fire Roasted Saffron Fingerling Potatoes
Rolls and Butter
Ryan Patrick – Rock Island Red 2010

Dessert
Black Forest Torte with Cherry Jubilee Coulis
Bernard Griffin – Syrah Port 2011

Chocolate Truffle Box