



SEASONAL... LOCAL... ORGANIC... SUSTAINABLE... FUN!!!

## Summer Dinner

### M E N U

#### TRAY PASSED...

DUNGENESS CRAB CAKES tarragon lemon aioli

RIPE NECTARINE AND GOAT CHEESE CROSTINI

topped with fig preserves

#### BUFFET...

SUMMER ORGANIC BABY GREENS SALAD

Full Circle Farms organic greens, grilled local organic stone fruit,

Feta cheese, spicy walnuts, preserved lemon vinaigrette

LEMON ORZO SALAD

fresh organic herbs, capers, feta cheese, olives, preserved lemon vinaigrette

GRILLED LOCAL ORGANIC SUMMER VEGETABLES

PAN-ROASTED WILD SALMON or HALIBUT

organic heirloom tomato & basil vinaigrette

OR

GRILLED OREGON COUNTRY FLANK STEAK

herb caper sauce

BOULANGERIE NANTAISE ORGANIC BREADS

& nasturtium butter

c h e f   p a m e l a   s a m p e r

tray passed hors d'oeuvres ~ 4.

Split entrée dinner of salmon and flank steak ~ 29.

Split entrée dinner of halibut and flank steak ~ 33.