

# The Seasonal Experience

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## Sample Family Style dinner

Fresh house baked artisan breads with whipped organic butter

### 1st Course

Salad of hand picked Aldergrove greens, wild herbs, and edible flowers with roasted beets, shaved fennel, and slice orange with an oregano and red wine vinaigrette

### 2nd Course

Hand rolled ricotta gnocchi, local mushrooms, and organic herb and chevre cream sauce

### Entrée

Dungeness crab and shrimp stuffed sole;  
preserved lemon and basil cream

Herb roasted Polderside Farms heritage chicken

Seasonal vegetable ragout

Roasted local nugget potatoes with cippollinne onions,  
and braised greens

### Dessert

Petite dessert platter; all homemade and seasonally inspired