



# HOLIDAY DINNER PICK-UP MENU

All packages include a selection of house-made breads and spreads.  
Menus are priced per person and designed for groups of 25 or more. A surcharge may apply to smaller parties.  
A \$500 food and beverage minimum applies to all pick-ups.

When the food matters

## HORS D'OEUVRES

Turkey Meatballs, Cranberry Sauce  
Chimichurri Beef Tenderloin Skewers (GF)  
Vegetable & Rice Noodle Spring Rolls (GF, V), Miso Aioli  
Pumpkin Spice Pork Tenderloin Skewers, House-Made Plum Sauce (GF)  
Tostadas, Butternut Squash Mousse, Curried Cashews (GF, V)  
Juniper Gravlax, Horseradish Cream, Rustic Bread Crostini  
Smoked Salmon & Dungeness Crab Croissants  
Ahi Tuna Poke & Seaweed Sushi Roll (GF)  
Assorted Holiday Cookies  
Choose 3 — Additional \$8

## POINSETTIA

Whole or Carved Turkey, Rosemary Cider Glaze (GF)  
Holiday Stuffing with Walla Walla Onions, Sage, Celery  
Pinot Gris Turkey Gravy  
Cranberry Orange Sauce (GF, V)  
Country Style Red Skin Garlic Mashed Potatoes (GF)  
Roasted Northwest Winter Vegetables, Tarragon Butter (GF)  
\$35

## HOLLY BERRIES

Braised Boneless Short Ribs, Root Vegetables, Coco Demi Glaze (GF)  
Garlic & Buttermilk Mashed Potatoes (GF)  
Open-Faced House Smoked Salmon & Whipped Caper Cream Cheese on Pumpkin Rye Bread  
Fennel Salad, Golden Beets, Apples, Curried Cashews, Apple Cider Vinaigrette (GF, V)  
Spinach Salad, Bacon, Eggs, Tortilla Strips, Tarragon Mustard Vinaigrette (GF)  
Apple & Cranberry Hand Pies, Cardamom Chantilly  
\$39

## MISTLETOE

10 Spice & Seed Crusted Pork Loin, Apple Riesling Sauce (GF)  
Cedar Planked Wild Yukon River Salmon, Preserved Lemon Aioli (GF)  
Roasted Winter Vegetable & Ricotta Ravioli, Orange Sage Gremolata  
Scalloped Potatoes, Pepper Jack (GF)  
Winter Squash Salad, Sweet Potatoes, Mozzarella, Agave Cilantro Vinaigrette (GF)  
Mixed Greens, Dried Mangoes, Sunflower Seeds, Vanilla Citrus Vinaigrette (GF, V)  
Sea Salt Caramel & Chocolate Tartlet  
\$45