

LIGHT THE WAY!

Hunt & Gather
catering

Arrival Reception

Hosted:

Wines by Mahonia Vineyards

Assorted Oregon Craft Beers & Non-Alcoholic Sodas

Full Bar Available for Purchase by Guests

- Tray Passed Hors d'Oeuvres -

Le Jardin

Late Summer Vegetable Roulade with Minced Organic Pole Beans, Radishes, Turnips, Chioggia Beets, Shaved Costata Romanesco Italian Heirloom Zucchini and Salt Cured Plums and Sumac

Dinner Menu

- Salad Course -

Organic Gathering Together Farm Greens with Roasted Gold and Chioggia Beets, House Made Ricotta, and Sicilian Pistachio Crema (Dairy Free)

Little t Bakery Breads & House Citrus Butter

- Entrée Course -

Grilled Wild Coho Salmon

With Oregon Jewel Rice, Foraged Sauté Wild Mushrooms, Fiddle Head Ferns, Onion Blossoms and Cress with Salt Cured Ayers Creek Green Gage Plums Sauce

- Dessert Course -

Citrus Tart with Citrus Cremeux

Rice Crispy Praline with Dark Chocolate Mousse and Toasted Meringue

Stumptown Coffee & Assorted Smith Tea