

Dessert Extravaganza

Bluebird Grain Farm farro
and raspberry cupcakes

Puff pastry with grilled nectarines and local
honey, balsamic and mascarpone

Theo chocolate Pinot noir debauchery

Caramel chocolate tarts

Habanero shortcakes with peaches
and lavender cream

Blueberry lemon bars

Portland Roasting espresso
and hazelnut panna cotta

Snoqualmie Gourmet vanilla ice cream with
hot fudge and
housemade maraschino cherries

Thyme blackberry port galette

Apricot and almond phyllo purses

Cookies, cookies and more cookies

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All Oregon Cheese Board

Ancient Heritage Dairy

Valentine (sheep)

Adelle (sheep & cow)

Scio Heritage (sheep & cow)

Juniper Grove Farm

Tumalo Tomme (goat)

Willamette Valley Cheese Company

Borenkaas (cow)

lavash, breads and fruit

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Portland Roasting

Portland House - Farm Friendly Direct
and

Swiss water process French roast decaf -
Farm Friendly Direct

MENU

From the Carving Station

Fire roasted Chinook salmon
with herb butter

Mesquite grilled Carlton Farms pork loin
stuffed with cotechino,
baby fennel and bread crumbs

Provençal stew of
Cattail Creek lamb shoulder,
house preserved lemons and olives,
roasted potatoes, aioli

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On the Buffet

Beet & marionberry salad with fennel, frisee,
hazelnuts and ricotta salata

Blue Lake and wax beans with
Oregon albacore tuna,
cippoline onions, artichokes and arugula

Broccolini and fregola Sarda with garlic,
Calabrian chili, cured olives,
chilled calamari and clams

Grilled corn with zucchini, red peppers,
arugula, green onions
and paprika vinaigrette

German-style potato salad

Lentil and legume salad
with smoked turkey

Tortellini salad with
grilled summer vegetables

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On the Table

Ken's Artisan Bakery baguette
Grand Central Bakery Como
and Yukon gold potato rolls,
whipped organic butter

San Pellegrino sparkling water and
Earth20 spring water