The Classic

STARTERS

Select one

Holiday Green Salad
Cranberries, Candied Walnuts, Pears, Goat Cheese, Sherry Shallot Vinaigrette

Winter Panzanella Salad
Shaved Beets, Chicories, Mandarin Orange, Shaved Fennel, Ginger Citrus Vinaigrette

NW Caesar Salad
Heriloom Red & Green Romaine Lettuce, Celery Root, Garlic Sourdough Croutons, Parmesan

SIDES

Select two

Mushroom Herb Stuffing
Ken's Garlic Batard, Vegetable Broth, Roasted Mushrooms

Glazed Baby Rainbow Carrots
Honey, Herbs, Sesame Seeds

Scalloped Yukon Potatoes Dauphinoise
Fresh Thyme, Garlic Cream

Sweet Potato Gratin
Maple Syrup, Sage Cream, Pecarino Romano

Pan Seared Brussels Sprouts
Balsamic Reduction, Roasted Sweet Peppers

Oven Roasted Baby Heirloom Carrots
Oregon hazelnut picada

Golden Mashed Potatoes
Cream, Good Butter, Garlic

Tillamook Mashed Potatoes
Sharp Cheddar, Gouda, Soft Onions, Scallions

Roasted Root Vegetables
Parsnip, Turnip, Beets, Rainbow Carrots, Soft Herbs

KEY

Vegetarian

Gluten Free

Vegan

The Classic
ENTREES

Select up to three

TURKEY

Oven Roasted Diestel Farms Holiday Turkey
White & Dark Meat, Herb Pan Gravy
Pickled Cranberries

CHICKEN

Julia Child's Coq au Vin
French Red Wine Braised Chicken, Cognac, Mushrooms, Hill's Bacon, Pearl Onions

FROM THE SEA

Brown Butter Oregon Rockfish
Lemon, Hazelnut Relish, Dill Cream

Dijon Brushed Salmon
Bacon Horseradish Breadcrumbs, Basil Butter

KEY
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BEEF

Whole Roasted Rib Eye of Angus Beef
Braised Shallots, Red Wine Jus, Horseradish Creme

Willamette Valley Pinot Noir Braised Beef Short Ribs
Button Mushrooms, Roasted Peppers

VEGETARIAN

Winter Squash Risotto Galette
Butternut, Kabocha Pumpkin, Sage, Parmesano Reggiano, Toasted Black Pepper

Braised Mushroom Tinga
Guajillo Chipotle Sauce, Sweet Onions, Avocado

Roasted Cabbage Wedges
Caramelized Onions, Gruyere Cheese, Mushroom Gravy

Plant Based Shepard's Pie
Lentils, Wild Mushrooms, Root Vegetables, Potato Puree

Seared Cauliflower Steaks
Fresno Chiles, Lemon Hazelnut Relish, Arugula Basil Pesto