

SPRING DINNER

March through June

TRAY PASSED...

SPICY MAMA LIL'S AND GOAT CHEESE CROSTINI veg

FLANK STEAK ROULADE
chevre, pink-pickled onions & fresh cilantro

DINNER...

BABY ARUGULA & FENNEL SALAD veg/gf
baby arugula, shaved fennel, pink grapefruit,
goat cheese, blood orange vinaigrette

SWEET PEA RISOTTO CAKES veg/gf
early spring peas, Willamette Valley Brindisi,
Fontina & lemon thyme

ROASTED LOCAL SPRING ASPARAGUS veg/gf
with calendula petals & toasted hazelnuts

GRILLED HERB-LEMON CHICKEN gf
sweet onion marmalade

AND

PAN-ROASTED ALASKAN HALIBUT gf
pineapple mango salsa

MACRINA ARTISANAL BREADS & chive butter veg

gf = gluten-free
veg = vegetarian