

Winter Hors D'oeuvres

January through March

ROASTED JEWEL-TONED POTATOES veg/gf
red, yellow & purple potatoes, fennel, sweet corn,
mustard-tarragon vinaigrette

RAVISHING SLIDERS
braised bbq pork, apple-cabbage coleslaw,
brioche bun

GRILLED LOCAL CHICKEN SKEWERS gf
fresh rosemary-lemon

MEDITERRANEAN MEZZE
assortment of salami & hot coppa, artisan sliced
cheeses, grilled & marinated vegetables,
La Panzanella croccantini crackers

SCALLOP & WHITE FISH CEVICHE gf
pink grapefruit & orange, cilantro, fresh
lime juice, corn tortilla chips

CHEF'S SELECTION of ARTISAN CHEESES veg
from Mt. Townsend Creamery, Rogue Creamery,
Cypress Grove served with grape clusters, sliced apples
& pears, fruit preserves, candied nuts,
Macrina artisan baguettes

gf = gluten-free
veg = vegetarian