

BUFFET

RAINIER COLLECTION | \$40 PP

TRAY PASS

FIG & SAMMISH BAY CHEESE

jacobsen sea salt, aged balsamic,
brioche crostini
(vegetarian)

MAPLE SAUSAGE

PUFFED PASTRY

roasted turnips, raisins

MAIN

FARM FRESH GREENS

smoked rogue river blue cheese, dried
sour cherry, amoretto crumble,
fresh herb dressing
(vegetarian, made without gluten-containing ingredients)

ROASTED ROOT

VEGETABLE HASH

balsamic & roasted shallot glaze
(vegan, made without gluten-containing ingredients)

VELVET WHIPPED POTATOES

chive parsley butter
(vegetarian, made without gluten-containing ingredients)

ROASTED CHICKEN BREAST

thyme & red wine mushroom sauce
(made without gluten-containing ingredients)

MACRINA ARTISAN BREAD

salted butter
(vegetarian)

SWEET BITE SELECTION

(vegetarian)

CASCADE COLLECTION | \$52 PP

TRAY PASS

CRUNCHY CELERY & FENNEL SALAD

endive point, apple puree, toasted walnuts
(vegan, made without gluten-containing ingredients)

TASTE DEVILED EGG

smoked salmon
(made without gluten-containing ingredients)

GRILLED TENDERLOIN SKEWER

green peppercorn horseradish cream
(made without gluten-containing ingredients)

MAIN

BABY GEM SALAD

dried cherry, hazelnut crunch,
champagne vinaigrette
(vegan, made without gluten-containing ingredients)

CHARRED BROCCOLINI & CAULIFLOWER

house made chili oil, chestnut gremolata
(vegan, made without gluten-containing ingredients)

ROASTED RED POTATOES

herb roasted garlic puree
(vegan, made without gluten-containing ingredients)

ROASTED CHICKEN BREAST

thyme & red wine mushroom sauce
(made without gluten-containing ingredients)

SLOW POACHED SALMON

fennel, orange butter
(made without gluten-containing ingredients)

MACRINA ARTISAN BREAD

salted butter
(vegetarian)

SWEET BITE SELECTION

(vegetarian)