



MENU

HOT APPETIZER

Pomegranate & Black Pepper Glazed Steelhead **GF**

Saffron Cream, Wild Rice Quinoa Pilaf Medley & Apricot, Sautéed Enoki Mushroom

Macrina Artisan Bread & Homemade Lavosh

Sea Salt & Rosemary Butter

SALAD

Heirloom Tomato Carpaccio

Balsamic Caviar, Bocconcini, Mustard Sprout, Micro Basil & Blackberry

ENTRÉES

Oregon Blue Cheese Crusted Beef Tenderloin **GF/NF**

St. Michelle Cabernet Demi, Tri-Color Marble Potato Lyonnaise, Baby Roasted Vegetable & Roasted Root Vegetable

Harissa Glazed Pacific Bass **GF/NF**

Roasted Celery Root & Parsnip, Washington Asparagus, Roasted Beet, Meyer Lemon Thyme Butter

VEGAN ENTRÉE

Stuffed Aloo Tikka, Tandoor Roasted Cauliflower Veg

Curried Baby Potato Stuffed With Vegetables, Cashew Nut Pilau

ALTERNATING DESSERTS

Chocolate Pave, Caramel Smear **GF/NF**

Quenelle of Passion Fruit Cream **GF/NF**

Blueberry Yogurt Panna Cotta **NF**

Blueberry Compote, Chantilly Cream, Star Lavender Cookie

A BENEFIT FOR THE



206-363-9188
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