

KRUGER'S FARM TO TABLE DINNER

With Chef Joshua Loberg

Friday, June 15th, 2018

APPETIZER

Fresh Strawberries and Brie, Salted Crackers, Clover Honey

Sandra's Seasonal Crudités

ENTREES

Columbia River Chinook Salmon, Blistered Cherry Tomatoes

ACCOMPANIMENT

Artisan Breads

Whipped Oregon Truffle Butter and Local Bee Pollen

Hazelnut Oil & Aged Balsamic, Jacobsen Salt

Frisée with Fresh Strawberries, Chèvre, Toasted Walnuts and Tarragon Vinaigrette

*Farmer Don's French Beans Sautéed with Morels, Crispy Fennel,
Aged Balsamic*

*Herb Roasted Potatoes and Cauliflower with Krugers Basil Pesto
Roasted Sweet Pepper, Hazelnuts*

DESSERT

*Roasted Strawberry and Honey Graham Cracker Parfait, Vanilla Mint Whipped Cream
&
S'mores around the Campfire*

Vegetarian and Vegan options available with advanced notice

All ingredients are sustainable, local and organic when possible