



# FARM 2 TABLE

@ THE OAK TREE

JUNE 6<sup>TH</sup>, 2019

## SOCIAL HOUR

### **CHARCUTERIE BOARD**

Olympia Provisions salami, local cheese, house made pickles

### APPETIZER

#### **PNW SALAD**

lacinato kale, romaine hearts, strawberries, pickled fennel, hazelnuts, quinoa  
chia seed vinaigrette

### ENTREE

#### **GRILLED COLUMBIA RIVER STEELHEAD**

shaved radish, lemon apple relish

#### **GRILLED PONZU CHICKEN**

charred scallion, shitake butter, lime

**served with.....**

farmer Don's roasted corn, citrus green bean salad, herb roasted fingerling potatoes

### DESSERT

#### **VANILLA BEAN PANNA COTTA**

morning picked strawberries, sugar cookie crumb

*CHEF DANIEL BOLING*

