



tapenades

Seattle Soiree

Celebrate Pacific Northwest's finest gourmet ingredients

Amuse Bouche: Warm Brie and Crab Soup

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Sundried Tomato and Carmelized Walla Walla Onion Tapenade

Fig and Walnut Tapenade

Served with crostini

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Lemon Thyme Sorbet

Served as a palate cleanser

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Mesclum Greens dressed with Warm Pears and Crumbled Oregon Bleu Cheese

Served with cranberry vinaigrette

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Northwest Paella

Seattle's take on a Spanish classic

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Espresso Almond Bread Pudding