

COCKTAIL HOUR

Pricing for dinner service starts at \$80 - \$100 per person. This includes dinner service, standard rentals (linens, plates, flatware and glassware), bartending services, staffing and sales tax. Please ask about customizations to make your special day perfect!

Passed Appetizers:

(Optional addition during cocktail hour)

Pork & Kimchi Bao

Black sesame, chili oil

Seared Shrimp

Red dragon sauce, crushed peanuts, scallions

Lobster Steam Buns

Pickled ginger, lime aioli, green onion

Beef Tartar

Black garlic, rye bread crostini, watercress

Dungeness Crab & Squid Ink Cracker

Yuja mayonaise, pear

Grilled Octopus

Coppa, fennel-orange marmalade

Fried Chicken and Waffle

Sambal, honey

Korean Spicy Beef Soup Shots

Brisket rillette crostini, coriander

Smoked Pork Belly Arancini

Pickled shiitake, oyster xo

Seared Chicken Breast & Liver Skewers

Taré, pearl onion petals, black sesame

Cured Hamachi

Ponzu, jalapeño, furikake

Mixed Wild Mushroom Gyoza

Red onion marmalade, chrysanthemum leaf

Grazing Board:

(Optional addition during cocktail hour)

Our grazing boards are served on cedar planks, and make for an impressive cocktail hour center piece! Along with local artisan cheeses and charcuterie, these grazing boards include a number of fresh dips, composed crostini, crudités, fresh and dried fruits, nuts, olives, crackers and fresh bread.

Provisions:

(Optional addition during cocktail hour)

Choice of two house made dips, served with kettle chips and fresh crudite.

Walla Walla Onion Dip

Walla Walla onions, creme fraiche

Spinach & Artichoke Dip

Roast garlic, parmesan

Olive Tapenade

Castlevetrano olives, calibrian chili

Almond Romesco

Roast pepper, almonds



ASIAN DINNER MENU

Dinner Service

Buffet:

Two entrees and three sides served on platters to buffet table for guests to self-serve.

Family Style:

Two entrees and three sides served on sharing plates to guests' tables.

Entrees: Choice of 2

Grilled Flank Steak

Charred scallion and ginger gremolata

Seared Bulgolgi Steak

Shiitake, sesame, green onion

Smoked Beef Brisket

Birds eye chili, ginger-fish sauce, pickled red onions

Oven Roast Pork Loin

Shiitake, black bean sauce, garlic chives

Baby Back Pork Ribs

Ssamjang glaze, pickled radish

Black Cod

Miso, honey, raw daikon remoulade

Doenjang Roast Chicken

Pickled golden sultanas, mustard greens

Honey Baked Salmon

Black sesame creme fraîche

Roast Salmon Fillet

Uni butter, ikura roe

Incur a Supplemental Charge:

Washington Halibut

Lemongrass, kefir lime (\$)

Seared Scallops

Sea urchin butter, scallions, ikura caviar (\$)

Slow Braised Beef Short Rib

Gochujang glaze, scallions (\$)

Confit Duck

Preserved orange, nuac cham staw (\$)

 *the Tall Chef*

ASIAN DINNER MENU

Sides: Choice of 3

Japchae Salad

Raw napa, carrots, pickled shiitake, spinach

Local Greens Salad

Avocado, tofu, perilla, sunflower seeds, sesame dressing

Shaved Daikon and Jicama Slaw

Toasted peanuts, red cabbage, shiso-yuzu mayo

Grilled Sprouting Broccolini & Chard Salad

Spicy mustard greens, ponzu vinaigrette

Tteokbokki Rice Cakes

Shiitake, peppers, scallions

Buckwheat Noodle Salad

Edamame, zucchini, fine herbs, toasted peanuts

Julienned Kale Salad

Chili, lemon, anchovy vinaigrette

Roast Young Root Vegetables

Rosemary, roast garlic, preserved lemon

Roast Kabocha Squash

Spiced pepitas, cilantro, balsamico (*seasonal*)

Wild Rice Salad

Charred corn, red onion, pickled radish, walnuts, shiso pesto

Roast Potatoes

Black garlic

Steamed White Rice

Lemongrass, ginger

Late Night Bites:

(Optional addition, served around 9pm)

Fried Chicken Sandwich

Crunchy coleslaw, house hot sauce

100% Beef Sliders

Beechers, smoked ketchup, brioche

Carnitas Nachos

Black beans, queso, pickled jalapeños, red onion, sour cream

Mei Fun Stir-Fried Noodles

Served in mini to-go boxes with chopsticks

ADD ONS

Dessert Bites

(Optional addition)

Chocolate Cannoli

Bitter chocolate & coffee pastry cream, cocoa nib & hazelnut.

4 dozen minimum

Almond Orange Mini Cakes

Whipped milk chocolate ganache. (GF)

4 dozen minimum

Chocolate Brownie

Salted caramel cremeux.

4 dozen minimum

Summer Pavlova

Italian meringue, whipped mascarpone, seasonal berries. (GF)

4 dozen minimum

Butterscotch Pot du Creme

Bourbon whipped cream, shortbread crumb.

4 dozen minimum

Lemon Meringue Bite

Raspberry compote, shortbread.

4 dozen minimum

Lemonade & Iced Tea

(Optional addition, choice of two served throughout event)

- Classic Lemonade
- Pink Raspberry Lemonade
- Hint of Basil Lemonade
- Cucumber & Lime Infused Water
- Tamarind & Lime Agua Fresca
- Tropical Iced Tea
- Classic Iced Tea
- Citrus Iced Tea
- Ginger Limeade
- Hibiscus and Rosemary Agua Fresca
- Watermelon and mint infused water

French Press Coffee

(Optional addition, served with dessert)

Regular and decaf coffee from Mount Si Brewing along with a selection of green, black and herbal hot teas.