

Subtle Approach Spring Menu

SMALL BITES

PASSED OR STATIONED

Minimum of 20 Ea Per Order

Parmesan Cheese Puffs - (Vg) \$3

parmesan gougere| spring pea & lemon cream cheese mousse| cured tomato

Sharp Cheddar Cheese Puff \$3

Cheddar Gougere| Black Pepper Cream Cheese mousse| bacon jam

Compressed Watermelon (V,Gf) \$3

compressed watermelon| basil| pistachio gremolata| balsamic reduction| sea salt

Endive Bite (Vg, Gf) \$3

red endive boat| Goat Cheese & Basil Mousse| peppered pine nuts| balsamic reduction| citrus

Braised Mushroom Fresh Rolls \$3 (Vegan, GF)

pickled vegetables| basil| cilantro| hoisin peanut sauce

Pistachio Goat Cheese Truffle \$3.00 (Vegetarian)

Red Grape| Chevre| Pistachio Gremolata

Spring Vegetable Crostini \$3.00 (vegetarian)

Roasted vegetables| Goat Cheese Kalamata mousse| Toasted Baguette| Herb Salad

Maine Style Salmon Cakes \$4 (sub dungeness for \$2 additional)

tarragon remoulade| herb & radish salad

Bagels & Lox

Cured Salmon| Bagel Crisp| Pickled Shallot| caper berry| Dill whipped cream cheese

Grilled White Prawn \$4

smoked marcona romesco| 6 month manchego| piparra pepper

Ahi Tuna Bite *(Gf) \$4

togarashi seared ahi| ginger aioli| pickled fresno| daikon sprout| crisp wonton

Short Rib Stuffed Mushroom \$3 (gf)

braised short rib| celeriac fromage blanc| cured tomato| braisage|

Steak bite \$3 (gf)

Seared flatiron| Smoked blue cheese sauce| pickled shallot| rosemary

Ginger Pork Meatball \$3

Thai pork meatball| Ginger tamari glaze| sesame seeds| thai basil|

PLATTERS

STATIONED

Slow Baked Steelhead Platter \$mp 2 oz per person (GF)

Tarragon remoulade| pickled onion| caper berries| frise salad| lemon| crackers

Crudite \$4/ Person Minimum Of 20 (vegan, GF)

*cauliflower| radish| carrots| snap peas| jicama| grape tomatoes| celery|
chive & garlic creme fraiche*

Roasted Vegetable Platter \$4/ Person Minimum Of 20 (vegan, GF)

zucchini| squash| asparagus| bell pepper| carrots| balsamic mushrooms|

Vintners Board \$9/ Person Minimum Of 20

*finocchiona salami| prosciutto| rogue blue| manchego| apricot preserve| marcona almonds| mustard co.|
fresh fruit| herb crostini*

The Pike \$8/ person minimum of 20

*beechners white cheddar| marco polo by beechners| uli's chicken & rosemary sausage| uli's merguez|
pickled red onion| tomato marmalade| grilled baguette|*

SALADS \$5

STATIONARY

Add bread and house made salted herb butter for \$1 more

Strawberry & Rhubarb (V, avg, gf)

*local green| strawberries| pickled rhubarb| almonds| feta cheese| Steamed Quinoa
black pepper vinaigrette*

Artisan Caesar (V)

romaine| radicchio| house caesar| pangritata | parmesan| lemon

PNW Salad (V, gf)

*red wine beets| citrus| goat cheese| spiced pistachio| arugula| mint & Basil
roasted shallot vinaigrette|*

Greens & Grains (v)

*Local seasonal greens| braised farro| grapefruit| avocado| pickled scallion| pine nuts|
24 months aged parmesan| lemon & pepper vinaigrette*

DINNER ENTREE

1 entree with 2 sides - \$30 (7oz)

2 entrees with 2 sides- \$42 (4 oz ea)

Additional sides \$4/ ea

Salmon Farmed* (gf, df)

seared salmon| strawberry & black pepper bruschetta| basil

Apple Braised Short Rib (gf, df)

Apple Braising reduction| dehydrated apple| pistou

Fennel Crusted Pork Loin (gf, df)

Bacon & onion jam| caramelized apple| herb garden

Herb Marinated Chicken (gf)

Seared herb marinated chicken breast| cured tomatoes| Basil Pesto| chicken jus

Brown Butter Cauliflower (gf, avg)

Roasted Cauliflower| cured tomatoes| romesco| herb pesto| hazelnut gremolata| basil potato puree

SIDES

Parsnip Potato Puree With Melted Leeks

(Gf, V)

Rosemary & Parmesan Potato Puree

(Gf, V)

Roasted New Potatoes With Foraged Mushrooms & Garlic Caramel

(Gf, V)

Charred Lemon Asparagus

(Gf, Veg)

Bavarian Bacon Braised Kale With Roasted Root Vegetables
(Gf)

Ginger & Cider Poached Baby Carrots
(Gf, Veg)

LUNCH ENTREE

1 entree 2 sides \$24

2 entree 2 side \$35

Additional sides \$4

Champagne Chicken (GF)
seared chicken| champagne garlic sauce| roasted tomatoes| basil pesto| balsamic

Seared Salmon Farmed* (GF)
herb seared salmon| tomato & herb salad

Grilled Skirt Steak Skewers* (GF, DF)
marinated steak| chimichurri| salsa criolla

Superfoods Quinoa Bowl (V) \$18
avocado| squash| salsa criolla| bell pepper| fresh corn| chipotle lime sauce

SIDES

Couscous Tabbouleh (Chilled)
(V, GF)

Yukon Gold Mashed Potatoes
(Veg)

Tomato Braised Quinoa
(V, GF)

Grilled Asparagus
(V, GF)

Bacon Braised Lentils
(GF)

Charred Broccolini
(V, GF)

BOXED OR PLATTERED LUNCHEON \$19/ person

Boxed or plattered minimum 20/ order

Served with fresh cut fruit or assorted kettle chips, cookie and water bottle

Cold Sandwich Platter

(vegetarian upon request)

*sliced turkey & ham| lettuce| tomato| onion| mustard| mayo| herb aioli|
wheat & sourdough bread*

Turkey, Brie, & Fig sandwich (cold)

Sliced turkey breast| Brie Cheese| fig jam| arugula|

Ham & Beechers Panini (hot)

ham and beecher's panini| roasted apple| caramelized onion|

Goat cheese & pear Panini (hot)

goat cheese & pear panini| roasted pear| house pesto| roasted tomatoes| caramelized onion

Wraps

Italian wrap (cold)

Salami| prosciutto| spinach| roasted tomatoes| pesto cream cheese| peppercini| kalamata

Roasted vegetable wrap (cold)

*Roasted seasonal vegetables| balsamic roasted mushrooms| red bell pepper hummus| artichoke hearts|
fresh basil|*

Chicken caesar wrap (cold)

Grilled chicken breast| shaved romaine| house caesar| pangritata| lemon

BREAKFAST

PLATED OR STATIONED

Continental Breakfast \$16

*assorted muffins & pastries| house made seasonal compote| fresh seasonal fruit| greek yogurt| honey|
granola*

Country Breakfast \$18

sharp cheddar scrambled eggs| uli's bacon sausage and/or daily's bacon| cheesy home fries|

Warm Steel Cut Oats \$12

steel cut oats| cinnamon apples| brown sugar granola| spiced pecans| golden raisins

Superfoods Yogurt Bowl \$13

mixed berry yogurt| chia seeds| pistachio| fresh fruit| honey| nut butter

DESSERTS

PLATED OR STATIONED

Key lime meringue Cheesecake \$9 Per person

Key lime ny cheesecake| lime curd| italian meringue

Chocolate Decadence Cake (GF) \$10/ person

flourless chocolate cake| hazelnut praline| hazelnut & chocolate crunch| blueberry compote| vanilla

Dessert Trio \$12/ Person

Key lime meringue cheesecake| smore bite| fresh berry tart

*there menu items are served raw, undercooked or cooked to your specification. Consuming raw or undercooked food may increase your risk of foodborne illness.

Plated menu

Salads \$8

Kohlrabi & apple salad

Shaved kohlrabi & washington apple| shaved fennel| thyme| black pepper| pine nuts| lemon| good olive oil

Vinegar roasted beet salad

Vinegar soaked beets| basil & goat cheese mousse| marcona almonds| spring citrus| mint| crispy quinoa| roasted shallot & olive vinaigrette

Greens & grains

Local seasonal greens| braised farro| grapefruit| avocado| pickled scallion| pine nuts| 24 months aged parmesan| lemon & pepper vinaigrette

Entrees

Seared salmon \$27

Smoked cauliflower puree| foraged mushrooms| spring peas| lemon beurre blanc| tomato marmalade

Black cod \$29

Poached new potatoes| cured grape tomatoes| marcona almonds| nicosie olives| arugula| lemon aioli| herb garden

Beef coulotte \$32

Sweet onion soubise| roasted new potatoes| Foraged mushrooms| garlic caramel| herb pistou| fingerling chip| White zinfandel fig demi

Duck breast \$30

Parsnip puree| pickled berry| farro, kale & goat cheese salad| duck & tart cherry jus

Chicken breast \$22

Potato puree| wilted spinach| kalamata| lemon| grape tomato| chicken thyme jus| potato lattice|

Parisian gnocchi \$20

*Parmesan dumpling| pea pesto| cured tomato| tahini & goatcheese cream| sesame seeds| shallot| fresh
spring peas| watercress*

Vegan \$20

*Vegan butter roasted cauliflower| romesco| pea pesto| roasted tomatoes| pistachio gremolata| basil| olive
oil pommes puree|*