

MADE IN SEATTLE MENU

HORS D'OEUVRES

VIP Reception Only

LEMON-THYME SPRING PEA CROSTINI
DUNGENESS CRAB CAKE tarragon lemon aioli

SALAD

SPRING ORGANIC BABY GREENS SALAD
Full Circle Farms organic greens, local organic beets,
Cypress Grove goat cheese, sherry vinaigrette

MACRINA BAKERY BREADS + chive butter

ENTRÉE

PAN-ROASTED WILD SALMON
herb-mustard vinaigrette

OR

SEARED SWEET POTATO POLENTA TRIANGLES
Sautéed kale, caramelized onions, chick peas
vegetarian / vegan

CREAMY POLENTA with fontina and fresh herbs

LOCAL ORGANIC ASPARAGUS with flower petal garnish

All menu items are gluten and nut free

