

# MENU

## DINNER

July 1, 2009

## HEAD CHEF

*Jonathan Dye*

## FEATURED WINES

*Four Graces  
Pinot Blanc  
Dundee Hills, OR  
\$8/\$30*



*Saint Laurent  
Syrah  
Wahluke Slope, WA  
\$8/\$30*

## After Dinner Special

*Baileys & Coffee  
\$6*

## STARTER

Roasted Beet Salad

## ENTREES

*Braised Lamb Shank  
Served with a Reduction Sauce*



*Pacific Halibut  
with a Teriyaki Glaze*



*Vegetable Ragout  
Served over Pasta*

*If you would like the fish or meat selection prepared plain or drizzled with olive oil and citrus juice, please let your server know. NY Strip Steak, Chicken Breast and Chicken Caesar Salad also available upon request*

## DESSERTS

*Espresso Crème Brûlée*



*Fruit Plates, Ice Cream and Sorbet*



*Cappuccino, Latte, Coffee Liquors,  
Hot Chocolate, and Mighty Leaf Teas*

*We can accommodate a wide variety of diets or tastes. Just let your waiter know of any special needs you may have.*

