

# Artist Point Dining

## Menu

Thursday, March 13, 2014



### First Course

Smokey Portobello Soup ~ Roasted Shitakes ~ Chive Oil  
*(served tableside)*

### Second Course

Dungeness Crab Strudel ~ Sweet Fennel, Preserved Lemon, and Roasted  
Pepper Salad ~ Crushed Olive Tapenade

### Third Course

Pacific Northwest Duet  
Cedar Plank-roasted Salmon ~ Braised Red Cabbage ~ Lemon Emulsion  
Venison Loin ~ Yukon Gouda Mash ~ Blackberry Gastrique

### Fourth Course

Artisanal Cheese Selection ~ Seasonal Garnishes

### After Dinner Course

Flourless Chocolate-Hazelnut Cake ~ Wild Berry Compote ~  
Honey Crème Fraiche ~ Candied Bacon Brittle

*\$155.00 per person, (inclusive of gratuity) plus tax.*

**Menu subject to change disclaimer.**