

Menu

4th Annual

CIDER MAKER'S DINNER

September 26, 2019 ✂️ Olalla Winery

STARTERS

Passed Appetizer

Oregano, Thyme & Balsamic Marinated Dave's Meat Organic Grass Fed Flank Steak on Panera Baguette Crostini with Herbed Goat Cheese

Northwest Cheese & Charcuterie Board

Handcrafted Cheeses From Mt. Townsend Creamery, Beechers and Mountain Lodge with Smoked Buffalo Pepperoni and Elk Sausage from Farmer George Meats, Purdy Organics Pickled Beets, Crimson Cove Smoked Nuts, Partners Crackers, and Mustard & Co. Honey Curry & White Truffle Mustards
with Bushel & Barrel's Rosemary Sangria Scrumpy Bear Farmhouse Cider

FIRST COURSE

Sterino Farms Pureed Soup Of Kale, Swiss Chard & Green Onion Finished With Mountain Lodge Farm Chèvre and Grit City Farm Microgreens
with Pear Up's Ginger Pear Perry

SECOND COURSE

SpringRain Farms Simmered Duck Egg & Borage Flowers on Assorted Organic Greens with Bushel & Barrel Ciderhouse Vinaigrette
with Pear Up's Raspeary Perry

THIRD COURSE

Kona Pacific Wild Caught Chinook and Coho Salmon with She Nah Nam Wild Caught Native Dungeness Crab over Charred Garlic Gourmay Asparagus
with Ole Swede's Manchurian Crab

FOURTH COURSE

Dave's Meat Organic Pasture-raised Pork Spareribs over Stone Ground Polenta
with Bushel & Barrel's "Son of a Peach" Farmhouse Cider

FIFTH COURSE

Dungeness Valley Creamery White Chocolate Pots de Creme with Grit City Farm Flower Blossoms
with choice of Ole Swede's Toasted Bada Bing! or Olalla's 2013 Vinski Vino Vintage Port