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

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