

CHEFSTABLE

CATERING

Holiday Dinner

FIRST COURSE

Roasted Cauliflower Soup

sage crouton garnish

SECOND COURSE

Escarole Salad

apple, celery, shaved fennel, meyer lemon vinaigrette

ENTRÉE

Grilled Beef Rib Steak

butter poached lobster, pickled mustard seeds

ACCOUTREMENTS

Confit of Leek Mashers Poutin

burnt leek garnish, beef rib gravy

Green Beans & Apricots

winter citrus, brown butter vinaigrette

Northwest Sauteed Winter Greens

Heirloom Roasted Oregon Carrots

cumin & cayenne

FOR THE TABLE

Philippe's Artisian Breads - Jacobsen Salted Butter

DESSERT

Frice Pastry Egg Nog Panna Cotta

with rum caramel