

Christmas Menu 2025

Starters

HOUSE-BAKED FOCACCIA

Herbed Olive Oil

BUTTERMILK PARKER HOUSE ROLLS

Whipped Butter & Sea Salt

NORTHWEST CHEESE & CHARCUTERIE BOARD

Winter Fruit Compotes

SEAFOOD PLATTER

Cold Smoked Salmon, Poached Shrimp & Oyster Shooters with Seasonal Accourrements

Soup & Salad

WILD MUSHROOM BISQUE

Thyme Crème Fraîche

CREAMY POTATO LEEK SOUP

Chive Oil

COLUMBIA VALLEY MIXED GREENS

Hazelnut, Poached Pear & Cranberry Vinaigrette

WINTER BEET SALAD

Arugula, Citrus, Pomegranate & Goat Cheese

Hot Entrées

CIDER BRINED TURKEY

Rosemary & Thyme Gravy

BRAISED SHORT RIBS

Red Wine Demi

BUTTERNUT SQUASH RAVIOLI

Browned Butter & Sage

Carving Station

HERB-ROASTED PRIME RIB

Horseradish Cream & Au Jus

HONEY-GLAZED BONE-IN HAM

Apple-Brandy Compote

Sides

APPLE-WALNUT STUFFING

YUKON GOLD MASHED POTATOES

LODGE GRAVY

WILD RICE PILAF

Dried Cherries & Winter Spiced Walnuts

CRISPY BRUSSELS SPROUTS

Pancetta & Apple Cider Gastrique

ROASTED ROOT VEGETABLES

Rosemary & Orange Zest Gremolata

Dessert Table

CHOCOLATE & HAZELNUT YULE LOG CAKE

EGGNOG PANNA COTTA

Nutmeg Whip

APPLE & CRANBERRY CRISP

Vanilla Bean Ice Cream

ASSORTED HOLIDAY COOKIES & FUDGE

Selections are subject to availability and may change without notice.