





MEETINGS & EVENTS

GROUP CATERING MENU FALL/WINTER 2022







OUR PHILOSOPHY

Our menu is inspired by the undeniable spirit of the region we're lucky to call home and the bounty of each season informs our direction.

Each ingredient, flavor, and method of preparation throughout these menus are thoughtfully crafted by Executive Chef Kevin Benner and his team of passionate, experienced, and talented chefs.

The cornerstones of our culinary program are sustainability, seasonality, and support of local, Pacific Northwest producers and purveyors.

These partnerships are essential to the success of the community and our guests' experience.

Erin Baker's Wholesome	Baked G	oods	Bellingham	71.3 miles

BREAKFAST

GRAB & GO BREAKFAST BOX \$28

choice of breakfast sandwich or burrito for your group, whole fruit, bottled juice, freshly baked morning glory muffin

LAKE WASHINGTON CONTINENTAL \$40

Bakery | croissants, pain au chocolate, morning glory muffins

Freshly Sliced Seasonal Fruit

Steel Cut Oats & Chia Seed Porridge | puffed quinoa, poached cranberry, brown sugar

Hard Boiled Eggs | trio of house salts [] []

Daily Delight Feature | see below for details, upgrade to a different day's menu for an additional \$10 per guest

DAILY DELIGHT

MONDAY: Build Your Own Yogurt Parfait Bar

honey-vanilla Greek yogurt, Kite Hill almond yogurt, cascara granola, dried fruit, freshly diced seasonal fruit, berry compote, nuts & seeds, honey drizzle

TUESDAY: Bite-Sized Toast Bar

avocado toast veg, smoked salmon with radish butter & cucumber toast, ham with apples & cheese toast \square

WEDNESDAY: Steel Cut Oatmeal Bar

nuts & seeds, dried fruit, coconut flakes, seasonal berry compote, honey, maple syrup, brown sugar, cinnamon-sugar

THURSDAY: Breakfast Burrito

farm fresh eggs, bacon, cheese, crispy breakfast potatoes

FRIDAY: Brioche French Toast

maple cream, whipped butter, seasonal berries

SATURDAY: Salmon Gravlax

smoked salmon, cream cheese, herbed butter, red onions, capers, everything bagels

SUNDAY: Buttermilk Biscuit Breakfast Sandwich

farm fresh eggs, white cheddar, sausage

PLATED BREAKFAST \$44

Select one main course option for the group or two for an additional \$8 per guest (main course selections due in advance)

FOR THE TABLE: Bakery Basket

croissants, pain au chocolate, morning glory muffins [[]]

MAIN COURSE:

The Classic | scrambled eggs, maple smoked bacon, chicken sausage.

Avocado Toast | Cedar + Elm signature toast, arugula, radish, pumpkin butter.

Salmon Gravlax | smoked salmon lox, toasted everything bagel, cream cheese
Frittata | roasted pepper, garnet yam, basil, white cheddar.

Soft Poached Eggs | farm fresh eggs, sautéed spinach, Romesco, herb salad.

French Toast | cinnamon brioche, seasonal fruit, maple syrup.



BREAKFAST



SUNRISE BREAKFAST BUFFET \$45

Freshly Sliced Seasonal Fruit

Bakery | croissants, pain au chocolate, morning glory muffins

Cascara Granola Parfaits | honey- vanilla Greek yogurt, confit pears

Hickory Smoked Bacon

Chicken Sausage

Herb & Sea Salt Roasted Potatoes

Farm Fresh Scrambled Eggs

FLORA BREAKFAST BUFFET \$50

Freshly Sliced Seasonal Fruit

Acai Chia Bowl | banana, mango, cinnamon

Cascara Granola Parfaits | honey-vanilla Greek yogurt, confit pear, toasted almonds

Bakery | grilled sprouted grain toasts, morning glory muffins, banana bread

Chicken Sausage

Beyond Meat Sausage Patties

Herb & Sea Salt Roasted Potatoes

Salmon Gravlax | avocado herb shmear, cucumber, everything bagel chip

Frittata Bites | spinach, dill, mint

Menu items can be customized to enhance your experience. Please connect with your event contact to confirm group menu. Please disclose dietary concerns prior to guarantee due date.

BREAKFAST COCKTAILS

Station attendant required \$75 per hour

MIMOSA \$12 PER DRINK

orange juice, grapefruit juice, house sparkling wine

BLOODY MARY \$12 PER DRINK

crafted bloody mary mix, tomato juice, vodka

MOCK-MOSA \$8 PER DRINK

pineapple-orange juice, AHA sparkling water

VIRGIN MARY \$8 PER DRINK

crafted bloody mary mix, tomato juice



MEET OUR RESIDENT BEEKEPER

DANIEL SULLIVAN

A native of Washington State, Daniel Sullivan is our resident apiary expert. Daniel's interest in bees and honey production began in 2009 when he enrolled in a state certification course. A few successful hives later, he founded Shipwreck Honey – a name born from the original setting for his hives, a friend's 1970s custom built sailboat.

In 2021, Daniel joined The Lodge at St. Edward State Park to lead the fight to protect honeybees, while also ensuring that sustainable, locally sourced, natural honey is easily accessible for everyone in our community. With the future of food in our backyard apiary, Daniel and The Lodge at St. Edward are buzzing with excitement for this the making.







BEVERAGES



BEVERAGE PACKAGES

HALF-DAY BEVERAGE SERVICE

\$16 PER GUEST

up to four hours of continuous service

FULL-DAY BEVERAGE SERVICE \$24 PER GUEST

up to eight hours of continuous service

À LA CARTE BEVERAGES

Starbucks™ Drip Coffee regular or decaf	\$75 per gallon
Hot Teavana Tea Selection	\$75 per gallon
Seasonal Fruit & Herb-Infused Lemonade	\$60 per gallon
Vita Nova Refresher cucumber, mint, thyme, lime	\$60 per gallon
Bottled Kombucha	\$8 each
Bottled Smoothies	\$8 each
Assorted Coca Cola Soft Drinks	\$5 each
Assorted Sparkling Waters	\$5 each

SNACKS

SNACK BREAK PACKAGES

Trail Blazer \$16

dried fruit and nut mix IIII, chocolate chip cookies III, apples & brie cheese tartine IIII

The Executive \$16

avocado toasts and assorted fresh veggies & herbed buttermilk dip and chocolate almond protein balls and assorted fresh veggies & herbed buttermilk dip and chocolate almond protein balls and assorted fresh veggies & herbed buttermilk dip and chocolate almond protein balls are considered from the constant of the const

Tea Party \$19

deviled eggs 000000, cucumber & herbed cream cheese sandwiches 000, macarons 00, lemon bars 0000

Matinee \$18

truffled popcorn IIII, pretzels & cheese dip IIII, pecan gingersnaps IIII, candied fruits IIIIIII

Paleolithic \$19

toasted rosemary hazelnuts & dates IIIII, peppercorn beef jerky III, marinated olives IIIIII, fruit bowl IIIIIII II

Carpe Diem \$18

puffed quinoa protein bites IIIII), yogurt with granola IIIIIIII, cheese sticks & salami II), crudité cups IIIIII II





À LA CARTE SNACKS

Chocolate Chip Co	okies	10000		\$42 per dozen
Lemon Bars				\$42 per dozen
Macarons				\$50 per dozen
Bakery Basket				\$42 per dozen
Granola Parfait Cu	ps 📖			\$8 per guest
Crudité Cups				\$8 per guest
St. Edward Signatu	re Trai	l Mix F	Packs IIIII	\$8 per guest
Chocolate Almond	Proteii	n Balls		\$10 per guest



BUFFET LUNCH

Upgrade to a different day's menu for an additional \$10 per guest. Minimum of 15 guests. For

pgrade to a different day's menu for an additional \$10 per guest. Minimum of 15 guests. For

MONDAY | SOUP & SALAD

Curried Butternut Soup

Build Your Own Salad or Wrap Bar

mixed greens, fresh herbs, dried fruits, pepitas, shaved carrot, cucumber, bleu cheese crumbles, parmesan, pickled red onions, beets, herbed croutons, grilled chicken breast, hard boiled egg, salami, albacore tuna confit, green goddess, balsamic & Caesar dressing []

Fudge Brownies & Lemon Bars

UPGRADE YOUR EXPERIENCE

Grilled Bavette Steak (1990) \$6 per guest Herb Roasted Prawns (1990) \$8 per guest

TUESDAY | STREET TACOS

UPGRADE YOUR EXPERIENCE

WEDNESDAY | SALISH SEA

Baby Romaine Salad | white anchovy, croutons, parmesan

Marinated Beets | rainbow chard, ricotta salata, orange olive tapenade, balsamic Hearth Roasted Squash | whipped chevre, local honey, sage Composition Crusted Sable Fish | corona bean ragu, brussels Crusted Sable F

UPGRADE YOUR EXPERIENCE

Truffle Mac & Cheese \$6 per guest

THURSDAY | CEDAR + ELM SIGNATURE

Dino Kale | creamy tarragon dressing, pickled peppers, bacon, toasted pepita United Vandouvan Cauliflower | truffled fontina cheese sauce, basil, mint United Simple Green Salad | shaved radish, toasted hazelnuts, Dijon vinaigrette United Hearth Roasted Half Chicken | charred onion, herb salad, scallion pesto, jus United 48 Hour Braised Washington Beef Short Rib | roasted mushrooms & carrots, creamed kale horseradish United Warm Chocolate Cake | salted milk caramel United Salad Salted Milk Caramel United Salad S

UPGRADE YOUR EXPERIENCE

Butternut & Brown Butter Sage Gnocchi 📖 \$6 per guest

FRIDAY | THE PNW

Winter Greens | apple, cranberry, toasted pecans & preserved lemon yogurt dressing Mesquite Garnet Yam Puree | sage butter Grilled Prawns | parsley tabbouleh Grilled Prawns | parsley tabbouleh Grilled Prawns | meyer lemon, maple chili crème fraiche Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace Grilled Prime Bavette Steak | onion salad, cabernet demiglace

UPGRADE YOUR EXPERIENCE

Potato Gratin 111 \$4 per guest

SATURDAY & SUNDAY | WEEKEND BRUNCH

Simple Green Salad | shaved radish, toasted hazelnuts, dijon vinaigrette Celery Salad | peanut lime dressing, shaved carrot, currents, basil Celery Salad | peanut lime dressing, shaved carrot, currents, basil Celery Salad | peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil Celery Salad | Peanut lime dressing, shaved carrot, currents, basil C

UPGRADE YOUR EXPERIENCE

Malted Waffles | maple poached pears, whipped cream \$\infty\$6 per guest



ADDITIONAL BUFFETS

SANDWICHES & WRAPS \$50

SALADS | SELECT TWO [

COMPOSED SANDWICHES | SELECT THREE []

Mushroom Caprese | Imozzarella, roasted rapini, kale pesto, balsamic aioli, ciabatta IIII Grilled Chicken Breast | Isundried tomato chevre, balsamic, fresh basil, organic wheat Peppered Bavette of Washington Beef | Ibrie, watercress, olive tapenade, organic sourdough Jack Mountain Ham | Iwhite cheddar, grilled apple, seeded mustard aioli, arugula, baguette Smoked Turkey Club | Iapplewood bacon, herb pesto, provolone, organic sourdough

DESSERT | SELECT ONE

Butterscotch Pot De Crème Color Chocolate Chip Cookies Color Macarons & Fudge Brownies Color Col

CHEF'S LUNCHBOX \$50

Simple Green Salad | Ishaved radish, toasted hazelnuts, dijon vinaigrette IIIIII House-Made Crispy Potato Chips IIIIIII

Chocolate Chip Cookie

SANDWICHES

Select two sandwiches for the group (individual selections due in advance)

Mushroom Caprese | Imozzarella, roasted rapini, kale pesto, balsamic aioli, ciabatta IIII

Grilled Chicken Breast | Isundried tomato chevre, balsamic, fresh basil, organic wheat

Peppered Bavette of Washington Beef | Ibrie, watercress, olive tapenade, organic sourdough

Jack Mountain Ham | Iwhite cheddar, grilled apple, seeded mustard aioli, arugula, baguette

Smoked Turkey Club | Iapplewood bacon, herb pesto, provolone, organic sourdough

PLANT-FORWARD \$60

Celery Salad | Deanut lime dressing, shaved carrot, currents, basil Corisp Romaine Salad Endive | Domegranate, basil, green goddess Corisp Romaine Salad Endive | Domegranate, basil, green goddess Corisp Romaine Salad Endive | Domegranate, basil, green goddess Corisp Romaine Salad Romaine Salad Corisp Romaine Salad Romaine



PLATED LUNCH

THREE-COURSES \$60

STARTERS | SELECT ONE []

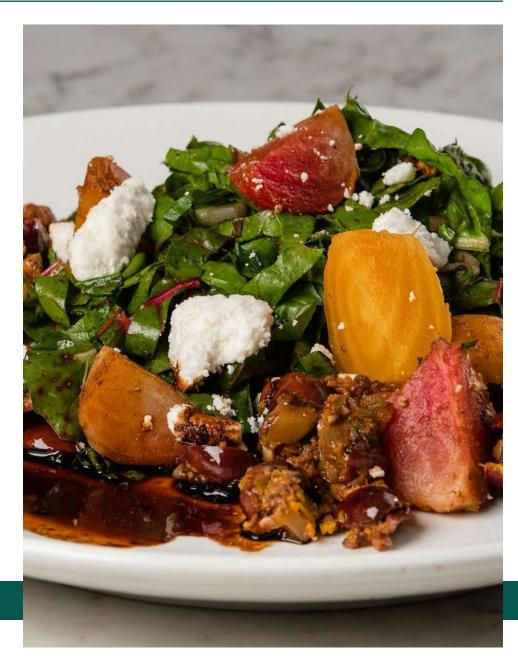
Marinated Beets | Crainbow chard, ricotta salata, orange olive tapenade, balsamic Wood Oven Roasted Glazed Carrots | Charissa spice, mostarda, marcona almonds Carrots | Charissa spice, mostarda, marcona almonds Carrots | Carro

ENTRÉES

DESSERTS | SELECT ONE

Delicata Squash | Quinoa tabbouleh, preserved lemon, cauliflower





HAPPY HOUR



FOR GRAZING

Giardiniera Uwinter vegetable pickles, kale & artichoke dip,	\$12 per guest
grilled focaccia 🕮 🗓	
Cheese Board Docally made cheeses, mustards, confit fruits,	\$18 per guest
seeded crackers 🕮	
Hearth Roasted Vegetable Crudité [bagna càuda, balsamic [[[[[]]]]]	\$12 per guest
Seasonally Inspired Fruit Display Idomestic & tropical assorted,	\$14 per guest
Waldorf dip 000000	
Local & Imported Charcuteries Colive tapenade, pate, jams,	\$20 per guest
seeded crackers	

FOR PASSING

Mushroom Shepherd's Pie	\$56 per dozen
Sweet Potato Beignet Opistachio, chevre	\$56 per dozen
Buttermilk Fried Cauliflower Thoney BBQ	\$56 per dozen
Spinach Frittata Omiso crème, kelp caviar	\$56 per dozen
Apple Sage Falafel Chazelnut truffle butter CONTROL	\$56 per dozen
Grilled Delicata Squash [smoked onion, crispy nori [[[[]]]]	\$56 per dozen
MEAT []	
Spinach Frittata Imiso creme, smoke salmon roe	\$60 per dozen
Ahi Tuna Dpumpkin mustard, tapioca cracker	\$60 per dozen
Dungeness Crab Fritter Oscallion aioli	\$64 per dozen
Chicken Liver Mousse [brioche, house pickles	\$60 per dozen
Grilled Prawns Dyuzu kosho peanut sauce	\$62 per dozen
Confit Duck Arancini Itangerine carrot chutney	\$62 per dozen
SKEWER	
Butternut Squash I Oblay chaosa balsamis MAMMA	\$56 per dozen

LATE AT NIGHT

Onion Rings, Tater Tots, Fried Pickles buttermilk ranch, jalapeno ketchup	\$15 per guest
Grilled Cheese Sandwiches, [] Curried Butternut Soup, Pasta Salad	\$10 per guest
Pepperoni Pizza, Caesar Salad, Chocolate Chip Cookies gluten-less dough available for additional \$2 per guest	\$18 per guest
Footlong Sub Sandwiches Jack Mountain ham, smoked turkey, Dijonnaise, cheddar, lettuce, house-made potato chips	\$18 per guest
Popsicles & Ice Bars house-made seasonal flavors	\$10 per guest
Chocolate Ganache Cupcakes caramel frosting, poached cherries	\$12 per guest
Macaroni & Cheese applewood smoked bacon, truffle	\$15 per guest

\$56 per dozen Butternut Squash | bleu cheese, balsamic bleu cheese, balsamic Asado Grilled Beef NY Strip | Charissa romesco \$62 per dozen \$62 per dozen Spanish Octopus | Chorizo, saffron \$60 per dozen Washington Pork Belly | Gochujang honey

BUFFET DINNER

DESIGN YOUR OWN BUFFET DINNER \$75

SOUP + SALAD | SELECT TWO

preserved lemon

Add an additional soup or salad for \$4 per guest

Curried Butternut Soup | crispy parsnip, togarashi, herb oil Foraged Mushroom Soup | Brussels sprouts, pomegranate molasses Simple Green Salad | Shaved radish, toasted hazelnuts, Dijon vinaigrette Marinated Beets | Brainbow chard, ricotta salata, orange olive tapenade, balsamic Crispy Romaine Caesar | Bparmesan, lemon, croutons

Grilled Pear & Endive | Bgorgonzola, radish, green goddess dressing Common Caesar | C

Steakhouse Wedge | [baby iceberg, winter truffle Manchego, pickled onion, preserved pepper vinaigrette [][][][]

Spinach Waldorf | Itoasted walnuts, pork belly, apples cranberry relish,

ENTRÉE | SELECT TWO | Add an additional entrée for \$12 per guest

Hearth Roasted Chicken | Foraged mushrooms, chicken jus | Manila Clams | White wine braised greens, delicata squash | Manila Clams | White wine braised greens, delicata squash | Manila Clams | White wine braised greens, delicata squash | Manila Clams | White wine braised greens, delicata squash | Manila Clams | Washington Beef Short Ribs | Cabernet onion jus | Mashington Braised Braised Sablefish | Cabernet onion jus | Mashington Pork Tenderloin | Capple butter, cucumber buttermilk slaw | Mashington Pork Tenderloin | Capple butter, cucumber buttermilk slaw | Mashington Pork Tenderloin | Carrot horseradish cream, black garlic mustard | Maso Roasted Sablefish | Carrot horseradish cream, black garlic mustard | Maso Roasted Anderson Ranch Lamb | French lentil cassoulet, endive marmalade | Maso Roasted Raisotto | Capuffed quinoa, wilted winter greens, marinated mushrooms | Maso Roasted Risotto | Capuffed quinoa, wilted winter greens, marinated mushrooms | Maso Roasted Risotto | Capuffed quinoa, wilted winter greens,

SIDES | SELECT ONE

Add an additional side for \$5 per guest Yukon Gold Potato Puree MANIE Mesquite Garnet Yam Puree MANIE Farrotto | Sage, brown butter

Heirloom Grits | White cheddar Colling Quinoa Pilaf | Cherbs, almonds Colling Colling

DESSERT | SELECT ONE

Add an additional dessert for \$6 per guest

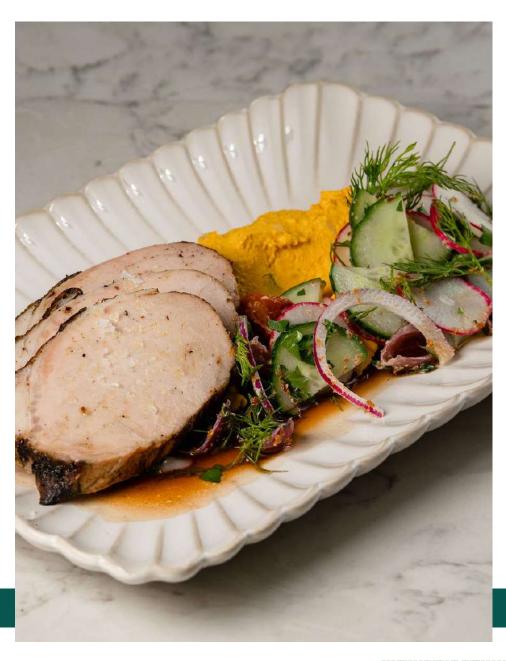
Chuckanut Bay Cheesecake | Groot beer braised cherries

Chocolate Pot De Crème | Granilla bean cream, pecans

Poached Pear Tart | Gingerbread mousse

Angel Food Cake | Gorange creamsicle Anglaise





THREE-COURSES \$85

SALAD | SELECT ONE

ENTRÉES

Hearth Roasted Chicken | Droraged mushrooms quinoa, jus Daniel

Ora King Salmon | Proasted beets, sage farrotto

48-Hour Braised Washington Beef Short Ribs | [brussels sprouts, mushrooms, potato puree [1]]

Grilled & Sliced Bavette Steak | [brussels sprouts, mushrooms, potato puree [1]

Washington Pork Tenderloin | Coucumber buttermilk slaw, garnet yam puree

Miso Roasted Sablefish | Confit carrots, fresno chili, herbs

Braised Anderson Ranch Lamb | French lentil cassoulet, endive marmalade

Pumpkin Ravioli | Ocranberry, brussels sprouts, hazelnut

Butternut Squash Risotto | Douffed quinoa, wilted winter greens, marinated mushrooms

DUET PLATES

Add an additional protein for \$15 per guest

Ora King Salmon Smoked Salmon Roe Herb Roasted Prawns Lobster Tail

Dungeness Crab

DESSERTS | SELECT ONE

Chuckanut Bay Cheesecake | Proof beer braised cherries | Chocolate Pot De Crème | Properties | Chocolate Pot De Crème | Chocolate Pot



HOUSE SPIRITS \$12 EACH

Vodka: Sun Liquor Old Los Angeles

Sun Liquor Juniper 8

Plantation 5 Star Rum (white) Tequila: Gran Agave Blanco

Whiskey: Four Roses Bourbon Scotch: Bank Note 5-year Blended

PREMIUM SPIRITS \$14 EACH

Vodka: Ketel 1

Gin: Bombay Sapphire or Tanqueray

Rum: Goslings (dark)

Plantation 5-year (light) Tequila: Cazadores Reposado

Whiskey: Makers Mark Scotch: Macallan 12-year

LOCAL PNW CRAFT SPIRITS \$16 EACH

Vodka: Sun Liquor UNXLD Vodka

Gin: Big Gin

Whiskey: Woodinville Rye

Scotch: Westland American Single Malt

Aperitivo: Fast Penny

Americano Bianco, Seattle WA

BEER \$8 EACH

Boneyard IPA Seapine Pilsner Hellbent Hazy Pale San Juan Seltzers Stella Artois Corona Silver City Ridgetop Red Ale

Pike Monk's Uncle Belgian Triple

Rotating additional craft beer selections

HOUSE WINES \$44 PER BOTTLE

Sparkling: Vega Median Organic Cava, Spain, NV

Stafford Hills Holleran Vineyard Riesling, Dundee Hills OR, 2018

Tuesday Cellars Chardonnay, Columbia Valley WA, 2018

Poussiere de la Roche Sauvignon Blanc, Loire Valley FRA, 2019

Domaine L'Amauve 'Louis' Grenache-Syrah Blend, Vaucluse/Rhône Valley, 2020

Tuesday Cellars Cabernet Sauvignon, Columbia Valley WA, 2018

Los Vascos Rosé of Syrah & Cabernet, Valle de Colchagua, Chile, 2021

PREMIUM WINES \$58 PER BOTTLE

Sparkling: J Laurens 'Méthode Traditionnelle' Brut, Crémant de Limoux, NV

Matthews Sauvignon Blanc, Columbia Valley, 2021

Entiat Chardonnay, Lake Chelan AVA, 2021

Stoller Family Estate Pinot Noir, Willamette Valley, 2018

L'Ecole Merlot, Columbia Valley, 2018

Simpatico Cellars 'The Bos' Red Blend (Cab-Syrah), Columbia Valley, 2019

Commanderie de la Bargemone Rosé, Cotes de Provence, 2021

