



APPETIZERS

CHARCUTERIE
[SERVED WITH GRILLED BREAD & HOUSE CRACKERS]

DUCKFAT CANDLE, COUNTRY PATE, SEASONAL SALAMI,
FRIED PROSCUITTO, COUNTRY HAM,HOUSE PICKLES, OLIVES,
MOSTARDA, GROUND MUSTARD

FRUIT & CHEESE
[SERVED WITH GRILLED BREAD & HOUSE CRACKERS]

1: BRULEED TRIPPLE CREAM, CANDIED DATES, ROASTED PISTACHIOS
2: AGED CHEDDAR, PINK LADY APPLES, CANDIED WALNUTS

BRUSCHETTA
[SERVED WITH GRILLED BREAD & HOUSE CRACKERS]

TOMATOS 3 WAYS {RELISH, JAM, ROASTED}, LEMON RICOTTA,
OLIVE TEPENADE, SWEET PEA & BASIL PESTO

HUMMUS
ROASTED PEPPER OIL, OLIVE HERB SALAD,
TOASTED SESAME, GRILLED PITA BREAD [V / GF]

FARMERS MARKET CRUDITÉ
GREEN GODESS DRESSING

STUFFED PEPPADEWS
MUSHROOM DUXELLE, CHEVRE, PARMESAN BREADCRUMB

CARAMELIZD ONION DIP
WARM WITH POTATO CRISPS

BUFFALO CHICKEN SLIDERS
GREEN ONION, GORGONZOLA DRESSING,SHAVED CELERY,
SERVED ON A SWEET HAWAIIAN BUN

TOMATO SOUP SHOTS
GRILLED CHEESE CROUTONS

FRENCH FRIES
SPICY KETCHUP, GARLIC AIOLI

ARANCINI
ROMESCO, GRANA PADANO

SALADS

SEASONAL BERRY
MIXED GREENS, PICKLED BLUEBERRIES, FETA,
CANDIED ALMONDS, FIG BUTTER VINAIGRETTE

CAESAR
CHOPPED ROMAINE, SHAVED PARMESAN, CAPER BERRIES,
HOUSE CROUTONS, CAESAR DRESSING

GORGONZOLA WEDGE
CHOPPED ROMAINE, SHAVED PARMESAN, CAPER BERRIES,
HOUSE CROUTONS, CAESAR DRESSING

BROWN RICE
SWEET PEAS, ROASTED CARROTS, SWEET POTATOES,
& CAULIFLOWER, TOASTED ALMONDS, HAZELNUT VINAIGRETTE

BEETROOT & ROASTED CARROT
BEETS THREE WAYS, BALSAMIC ROASTED CARROTS,
BASIL CHEVRE, CITRUS POPPYSEED DRESSING

ORECCHIETTE PASTA
CUCUMBER, BELL PEPPER, RED ONION,TOMATO, KALAMATA OLIVES,
FETA, SALAMI, CAPER BERRIES, ITALIAN VINAIGRETTE

MAINS

SEAFOOD
GRILLED SALMON, SMOKED MAPLE GLAZE
BUTTER POACHED LOBSTER, BOUILLABAISSE

POULTRY
ROASTED CHICKEN, LEMON, THYME
CONFIT DUCK LEG, FIVE SPICE, FRUIT MOUSTARDA

RED MEAT
MARINATED SKIRK STEAK, CHIMICHURRI BUTTER
GRILLED SIRLOIN, PRESERVED LEMON AIOLI
SWEET AND TANGY SHORT RIBS, CRISPY ONIONS
GRILLED LAMB CHOPS, ROSEMARY MINT SAUCE

PORK
HONEY GLAZED PORK LOIN
COUNTRY HAM TERRINE, MUSTARD MOUSSELINE

VEGETARIAN
STUFFED PORTOBELLO MUSHROOM
VEGETARIAN LASAGNE
WILD MUSHROOM RISOTTO, SHAVED GRANA PADANO
GRILLED VEGETABLE SKEWERS, CITRUS VINAIGRETTE

SIDES

GRILLED SEASONAL VEGETABLES
ROASTED ROOT VEGETABLES
FRIED BRUSSELS & BROCCOLI
AGED CHEDDAR MACARONI & CHEESE
LOADED BAKED POTATOES
WHIPPED YUKON GOLDS WITH JUS
BEEF TALLOW POTATOES
CREAMY PARMESAN POLENTA
ROASTED CAULIFLOWER, APRICOT MOSTARDA
SAVORY BREAD PUDDING WITH PICKLED APPLES
ROASTED RAINBOW CARROTS, SAFFRON AIOLI
YAMS, SALTED CARAMEL BUTTER, CHIVES

DESSERTS

GRILLED POUND CAKE
NORTHWEST BERRY COMPOTE, CITRUS MASCARPONE CREME

LIQUID NITROGEN ICE CREAM
SEASONAL FLAVORS

FLOURLESS CHOCOLATE TORTE
MAPLE BLUEBERRIES, WHIPPED WHITE CHOCOLATE,
ALMOND CRUMBLE [GF]

S'MORES CAKE
GRAHAM CRACKER MOUSSE & CRUMBLE, TORCHED MERINGE,
CHOCOLATE SAUCE

ORANGE VANILLA CHEESECAKE
CINNAMON GRHAM CRUST & CRUMBLE, SANGRIA REDUCTION,
SEASONAL FRUIT COMPOTE.

CREME BRULEE
ROTATING FLAVORS WITH SPICED PALMIER [GF AVAILABLE]

MINI PAVLOVA
PINEAPPLE & COCONUT MASCARPONE CREME,
CARAMELIZED PINEAPPLE, LILIKOI CURD, TOASTED COCONUT [GF]

COOKIES & MILK
PICNIC HOUSE SIGNATURE COOKIES SERVED WITH MILK

SPICED CARROT CAKE
CREAM CHEESE MOUSSE, CANDIED CARROT & APPLE