

a menu for *the* 100-MILE DINNER

Tomatoes from Our Greenhouse, Every Variety
with Taylor Shellfish Geoduck, Aleria,
Horseradish & Lovage
2022 ELeNTONE *JUNO* SPARKLING BRUT ROSÉ
CLOS CHEVALLE VINEYARD, LAKE CHELAN AVA

Renan Wheat Sourdough
from a Single Acre Farmed in Snohomish
with House Churned Butter
Made from a Culture Started in 2008

Garden Curry
with Spotted Prawns from The Sound
2024 LOPEZ ISLAND WINERY SIEGERREBE
PUGET SOUND AVA

Oak Harbor Crab
Warmed in Egg-Drop Soup
with Chives & Sorrel
2023 AMOS ROME ESTATE GRÜNER VELTLINER
ORIGINAL PLANTINGS, LAKE CHELAN AVA

Skagit Bay Salmon Gently Cooked
with Sweet Summer Fennel & Basil
2019 BAYERNMOOR CELLARS ESTATE PINOT NOIR
PUGET SOUND AVA

Rotisserie Duck from Little Farm by the Sea,
'5-Acre Millefeuille' & Marjoram
2023 ROCKY POND VINEYARDS *STUDIO*
DD VINEYARD, ROCKY REACH AVA

American Guinea Hog from Eric Fritch's Farm,
Ham Started During Last Year's 100-Mile Dinner,
Pellegrini Beans & Salted Plum Sauce
2022 TSILLAN CELLARS CABERNET SAUVIGNON
LAKE CHELAN AVA

Stampede Pass Huckleberries,
Alderwood Ice Milk & Sweet Woodruff

Hazelnut Strudel, Quince
& Big Leaf Maple Syrup from Sultan
Bay Laurel Ice Cream, Saffron Salt
Caruso Farm Melons & Cinnamon Basil
CLEAR FIRE HONEY,
HARVESTED AT 1400' IN THE SNOQUALMIE VALLEY

Fudge Made of Preserved Fruits & Roots
CHOCOLATE MINT TISANE