

Dinner Buffet Selections

✦ *Choose Two Proteins • Three Sides • One Salad • One Bread*

✦ *All Dinner Buffets are served with cold water and iced tea*

THE EVERGREEN

DELUX \$48

SMOKED PRIME RIB |

Moldon Sea Salt • Fresh cracked
black pepper • Au jus • Horseradish Crème

CHICKEN |

Bone in and roasted over Applewood
charcoal • Light brine • Smoked chicken and
apple sausage

PORK CHOPS |

Salt and pepper brine • Fresh herb relish

STEELHEAD |

Salt • Fresh cracked black pepper • Citrus
gremolata

SMOKED PORK |

Ten-day brine • Maple and
burnt orange lacquer

WALLEY |

Citrus cure • Capers • Browned butter

TURKEY BALLONTINE |

Crispy skin • Garlic • Soy • Ginger

THE EVERGREEN

\$34

SMOKED SIRLOIN |

Moldon Sea Salt • Fresh cracked
black pepper • Au jus • Horseradish Crème

CHICKEN |

Bone in and roasted over Applewood
charcoal • Light brine • Smoked chicken and
apple sausage

PORK CHOPS |

Salt and pepper brine • Fresh herb relish

STEELHEAD |

Salt • Fresh cracked black pepper • Citrus
gremolata

SMOKED PORK |

Ten-day brine • Maple and
burnt orange lacquer

WALLEY |

Citrus cure • Capers • Browned butter

TURKEY BALLONTINE |

Crispy skin • Garlic • Soy • Ginger

Sides

MASHED POTATO
Yukon gold • Butter • Cream •
White pepper

ROAST FINGERLING
Beef fat • Chervil • Chive •
Parsley • Crème fraiche

**BARLEY WITH WILD
MUSHROOMS** | \$6
Local barley • Au jus •
Roasted mushrooms

BRUSSEL SPROUTS
Salt • Pepper • Lemon

ROAST CARROTS
Cardamom • Crème fraiche •
Mint

SMOKED BEETS
Blue cheese • Toasted Hemp
seeds • Tarragon

RATATOULLIE
Heirloom tomato • Zucchini •
Squash • Eggplant

**ROASTED
CAULIFLOWER** | \$6
Blackening spice • Pickled
red onions

ASPARAGUS
Peeled and blanched • Lemon
• Aioli

Salads

GEM SALAD | \$6
Baby romaine • Cheddar curds • Bacon lardon •
Fines herbs • Boiled eggs • Buttermilk dressing

BIBB SALAD | \$6
Butterleaf lettuce • Crispy alliums • Burnt goat
cheese • Apples • Hemp seed vinaigrette

ARUGALA SALAD | \$6
Candied walnuts • Blue cheese crumbles •
Poached pears • Blue cheese dressing

FRESH SALAD | \$6
Fresh salad greens • Cucumber • Heirloom
tomato • Shallots • Olives • Lemon vinaigrette

Breads

FRESH COUNTRY LOAF | \$3
Hand Baked Pain de Campaign served with
Fresh Salted Butter

FOCICIA | \$3
Hand Baked and served with Good Olive Oil
and Sea Salt

WHEAT ROLLS | \$3
Hand Baked served with Honey Butter