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harvest dinner
PRESENTED BY CAMPBELL'S RESORT
BENEFITING HISTORIC DOWNTOWN CHELAN

arancini

spanish chorizo, cotija, arugula pesto

fig bruschetta

opal basil, whipped lavender goat cheese,
pickled chiles, grilled toast points

olive oil poached sturgeon

roasted sunchokes, braised radicchio,
citrus butter

pan seared venison loin

salsify root, blackberry gastrique

grilled hanging tender

wild rocket arugula, braised leeks,
charred lemon vinaigrette, pluot demi-glace

maple plum tart

maple-almond frangipane, spiced plums,
brandy-honey crème fraîche, plum ginger beer
reduction, oatmeal cookie, honeycomb candy

BATCH.....

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