

# Kingfisher Restaurant

## WELCOME

---

All Meals Include Artisan Breads, Butter or Olive Oil

## BEGINNINGS

---

Seasonal Artisan Green Salad, Choice of Dressings: Beekeeper's Dressing, Red Wine Huckleberry, Caesar, Ranch, or Balsamic \$14 per guest

Roasted Fall Squash Bisque, Sauteed Apples, Sage, Goat Cheese \$9 per guest

Autumn Bruschetta, Walnut & Ricotta Pesto, Arugula, Toasted Chick Peas, Samish Bay Nettle Gouda Basil \$9 per guest

## MAINS

---

Carved Ribeye, Au Jus, Horseradish, Matre D' Butter \$52 per guest

Roast Alaskan Salmon, Chardonnay Beurre Blanc, Lemon, Potlatch Seasoning, Dill \$32 per guest

Seared Halibut, Mustard Dill Butter \$45 per guest

Roasted Chicken, Half an Organic Bird Marinated in Garlic Olive Oil, Lemon, Sage, & Oregano, Cider Jus \$18 per guest

Sea Seared Scallops, Champagne Butter, Caviar \$36 per guest

Butter Whipped Potatoes, Chives \$7 per guest

Lima Beans, Smoked Ham Hock Jus, Bacon, Sweet Onion, Thyme \$9 per guest

Charred Green Beans, Black Sesame, Shallots, \$8 per guest

Sautéed Spinach, Garlic, Shallot, Lemon, Olive Oil \$8 per guest

Loaded Baked Potatoes, Crème Fraiche, Chives, Bacon, Butter \$7 per guest

Cultivated & sourced from the best in the region, from the Olympics to the Salish Sea to the Blue Mountains and the Heart of the Cascade Mountains.