

Dinner Buffets

All Dinner Buffets are Inclusive of Heathman Signature Coffee and Tea Service

Featuring Starbucks Coffee and Rishi Teas

Half & Half, Almond, Rice and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Rock Candy Sticks, Lemon, Cocoa, Monin Flavored Syrups
Coffee and Tea Service is assumed at 2 cups per person

Juanita Dinner Buffet

Soup

Choose one

Classic Tomato and Roasted Garlic Soup
Sourdough Croutons

Smoked Salmon Chowder
Finger Potato, Thyme, Meadowsweet Dairy Cream

Salads

Little Gems Caesar
Lettuce Hearts, Bread Crumb Croutons, Crispy Chickpeas

Roasted Jumbo Beet Salad
Salted Radishes, Endives, Radicchio, Citrus Dressing

Mains

House Smoked NY Steak
Pickled and Grilled Onions

Grilled Chicken Breast
Roasted Peppers and Almonds

Mascarpone and Wild Mushroom Risotto

Sides

Sautéed Pole Beans
Hazelnuts and Roasted Shallots
Brown Butter Heirloom Potatoes

Dessert

Chef's Selection of Assorted Miniature Desserts

All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge. Of that amount 65% will be paid directly to service personnel and 35% will be retained by the property.

**Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.*

Yarrow Bay Dinner Buffet

Soups

Choose one

Locally Foraged Mushroom and Truffle Oil
Country White Bean and Arugula Soup
Smoked Salmon Chowder
Classic Tomato and Roasted Garlic Soup

Starter

Artisan Cheese Board
Olive Oil Toasted Nuts, Preserves, Marinated Olives, House Made Pickles, Lavosh Crackers

Salads

Seasonal Green Salad
Salted Radishes, Cucumbers, Sherry Vinaigrette

Arugula Salad
Heirloom Potato, Soft Poached Farm Fresh Egg, Capers, Fresh Herbs, Grain Mustard

Mains

Pacific King Salmon Filet
Roasted Apples, Extra Virgin Hazelnut Oil and White Vinegar Onions

Grilled Petite Beef Tenderloin
Cracked Green Olives and Caper Dressing

Mille Grain and Farro Risotto

Sides

Sautéed Pole Beans

Kale, Fennel and Potato, Gruyère Cheese

Brown Butter Heirloom Potatoes

Desserts

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Heathman Signature Dinner Buffet: Spring/Summer

Soups

Choose one

Locally Foraged Mushroom and Truffle Oil Soup
Classic Tomato and Roasted Garlic Soup
Sweet Corn Bisque
Heirloom Tomato Gazpacho

Starters

Choose one

Artisan Cheese Boards
Mild American, and Aged Crafted Cheese
Mini Rosemary Crackers, Fruit Preserves

Charcuterie Board
Artisan Salumi, Pickles, Preserves
Mustards, Marinated Olives, Lavosh Crackers

Salads

Choose two

Grilled Asparagus Salad
Hazelnut Dressing

Vine Ripe Tomato and Mozzarella Salad
Green Olive Tapenade

Haricot and Pole Bean Salad
Cherry Tomato, Pickled Onion, Toasted Almonds

Garden Vegetable Salad
Pickled and Salted Radish, Shaved Garden Squashes

Mains

Choose three

Alaskan Halibut
Sweet Corn Cream and Leeks

New York Steak
Grilled Onion Relish

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Seared Tombo Tuna
Marinated Olives, Olive Oil Roasted Fennel

Curried Short Ribs
Smoked Heirloom Tomatoes

Farro and Mille Grain Risotto
Green Olive, Shallot Parsley, Lemon and Mascarpone Cheese

Sides

Choose two

Sweet Corn Grits and Fresh Cheese Curds

Summer Pole Beans Fresh Butter and Herb Salad

Honey Roasted Garden Carrots

Sweet Pea and Mascarpone Risotto

Grilled Organic Squash Garden Kale and Pine Nut Pesto

Dessert

Chef's Selection of Assorted Miniature Desserts

Heathman Signature Dinner Buffet: Fall/Winter

Soups

Choose two

Locally Foraged Mushroom and Truffle Oil Soup

Classic Tomato and Roasted Garlic Soup

Smoked Salmon Chowder

Finger Potato, Thyme, Meadowsweet Dairy Cream

Roasted Winter Squash Bisque

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Salads

Choose two

Roasted Beet Salad, Wild Watercress, Olive Oil Roasted Nuts

Grilled Radicchio, Preserved Lemons, Hazelnut Vinaigrette

Frisée and Bacon Salad, Dijon Croutons

Warm Oregon Lentil Salad

Roasted Carrots, House Made Bacon, Endive, Juarez Vinegar

Roasted Heirloom Squash, Walnuts, Goat Cheese, Wild Greens

Mains

Choose three

Pine Nut Crusted Pacific Salmon Filet

House-Made Herb Crème Fraîche

Grilled New York Steak

Organic Onion Jam

Herb Roasted Natural Organic Chicken

Trellis Rosemary and Grilled Citrus Juice

Curried Short Ribs

Roasted Apples and Yellow Raisin Chutney

Farro and Mille Grain Risotto

Green Olive, Shallot Parsley, Lemon and Mascarpone Cheese

Sides

Choose two

Whole Roasted Cauliflower

Brown Butter, Sherry Vinegar, Caper

Kale, Fennel and Potato Gratin, Gruyère Cheese

Roasted Garnet Yams, Pecans, Real Maple Syrup and Thyme

Sweet Pea and Mascarpone Risotto

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Roasted Parsnips, Horseradish Gremolata

Desserts

Chef's Selection of Assorted Miniature Desserts

Chef Attended Carving Stations

Includes Grand Central Bakery Artisan Roll and Rustic Baguettes

Whole Roasted Carlton Farms Pork Rack
Whole Grain Honey Mustard Sauce
(Serves 20 guests)

Hemplers Bone-In Pit Ham
Apple Vinegar Sauce
(Serves 40 guests)

Potlatch Roasted Salmon
House-Made Lemon Crème Fraîche
(Serves 15 guests)

Whole Roasted Painted Hills Beef Tenderloin
Red Wine Jus
(Serves 15 guests)

Sea Salt Roasted New York Strip
Peppercorn Sauce, Horseradish Cream
(Serves 30 guests)

Roasted Tom Turkey
Classic Pan Gravy, Fruit Compote
(Serves 20 guests)

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Plated Dinner Selections

16 Guest Minimum

Starters

Choose three

90 Day Aged Cheddar, Pink Lady Apples, Foraged Greens, Cider Dressing

Roasted Little Beets, Preserved Grapefruit and Pistachio

Roasted Cauliflower, Capers, Tahini, Almonds and Pickled Raisins

Seared Diver Scallops, Seasonal Accompaniment
(Winter: Foraged Mushroom), (Summer: Heirloom Tomato)

Harissa Grilled Prawns, Olive, Herb and Bread Salad

Mascarpone and Wild Mushroom Risotto Fritter, Mushroom Purée, Shaved Parmigiano-Reggiano

Brown Butter Roasted Squash, House-Made Crème Fraîche

Soups and Salads

Choose 3

Locally Foraged Mushroom and Truffle Oil

Classic Tomato and Roasted Garlic Soup

Heirloom Squash Bisque

Smoked Salmon Chowder

Little Gems Caesar

Lettuce Hearts, Bread Crumb Croutons, Crispy Chickpeas

Seasonal Green Salad

Salted Radishes, Shaved Vegetables, Sherry Vinaigrette

Arugula Salad

Heirloom Potato, Soft Poached Farm Fresh Egg, Capers, Fresh Herbs, Grain Mustard

Spinach and Frisée Salad

Red Grapes, Almonds, Goat Cheese, Sherry Dressing

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Main Course

Choose 3

Aged Prime New York Steak
Marbled Potatoes, Preserved Mushrooms, Pickled Mustard, Mustard

Braised Short Rib
Carrots, Radish, Turnip, Crushed Green Olive, Rabe

Roasted Ranger Chicken Breast
Fried Grits, Harissa Spice, Grilled and Preserved Peppers

Roasted Beef Tenderloin
Buttermilk Whipped Potatoes, Roasted Heirloom Carrots, Capers, Horseradish Gremolata

Pacific Salmon Filet
Thin Apple, Kale, Hazelnuts, Preserved and Fresh Lemon

Seared Diver Scallops
Locally Foraged Mushrooms, Mascarpone and Fennel Risotto

Roasted Lamb Loin
Toasted Pearl Pasta, Fennel, Olives, Salsa Verde

Mascarpone Risotto
Roasted Market Vegetables, Saba, Shaved Parmesan Cheese

Mille Grain Pilaf
Millet, Quinoa, Bulger, Raw Garden Squashes, Sprouts

Petite Filet and Gulf Prawns
Crispy Brussel Sprouts, Crushed Cauliflower, Puffed Wild Rice, Saba

Desserts

Choose 3

Flourless Chocolate Bar
Candied Fruits, Toasted Hazelnuts, Fudge Sauce, Crème Chantilly

Seasonal Fruit Mousse Float (Winter Citrus) (Summer Berry)
Vanilla Whipped Cream, Marinated Fruits

Organic Carrot Cake
Cream Cheese Frosting, Brown Sugar and Cinnamon Sauce, Candied Walnuts

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Lemon Tart
Burnt Marshmallow

Potted Cheese Cake
Graham Cracker Crumbs, Seasonal Marinated Fruits

House-Made Assorted Miniature Dessert
Truffle, Tartlet, Macaroon, Éclair

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