

# OLYMPIA PROVISIONS

## FAMILY STYLE DINNER MENU

\$50/person before additions

### FIRST COURSE

charcuterie included

**OLYMPIA PROVISIONS CHARCUTERIE (included)**  
chef's selection of 5 styles of meats, house made pickles, mustard, bread

**CURED OREGON SEAFOOD BOARD (optional /additional \$10/person)**  
pastrami lox, smoked whitefish salad, marinated mussels, brine cured sardines, seasonal ceviche *\*one week's advance notice required*

**ARTISAN CHEESES (optional /additional \$7/person)**  
chef's selection of 3 cheeses, fruit preserves, crosti

### FESTIVE HOLIDAY ADDITIONS

not included

**CAVIAR\***, sieved egg, capers, shallot creme fraiche, and challah toast

Northwest Trout Roe: \$23/oz

Leo Ray Sturgeon Caviar: \$156/oz

**HUDSON VALLEY FOIE GRAS TORCHON**, pickled apple, chicory, orange-quince marmalade \$18 per person

**OREGON DUNGENESS CRAB\***, cracked and served chilled with meyer lemon aioli *\*market price per person*

### SECOND COURSE

one choice included

option to add additional salad, \$8/person

**SEASONAL MARKET SALAD**  
**CAESAR SALAD**

### THIRD COURSE

two choices included

option to add additional main course, \$12/person

**ROASTED LANROC PORK LOIN**  
French garlic sausage & herb stuffing  
**WHOLE ROAST CHICKEN**  
fermented green garlic butter  
**ASSORTED OP SAUSAGES**  
whole grain mustard  
**SLOW ROASTED FISH**  
garlic-dill crema  
**SMOKED PORK SHANKS**

## **SIDES**

two choices included

option to add additional side  
\$6/person

### **ROASTED DELICATA SQUASH**

toasted almond, creamy bacon-sherry vinaigrette

### **GRATIN OF AUTUMN GREENS**

sweetheart ham, swiss

### **ROASTED AUTUMN ROOTS**

sage salsa verde

## **FOURTH COURSE**

one choice included

option to add additional  
dessert \$8/person

### **OLYMPIA PROVISIONS CHOCOLATE SALAMI**

black pepper shortbread, orange marmalade

### **OLIVE OIL POUND CAKE**

seasonal fruit compote, whipped creme fraiche BITTERSWEET

### **CHOCOLATE TART**

whipped cream, caramel sauce

### **HOUSE MADE ASSORTED COOKIE PLATTER**

### **SEASONAL FRUIT SORBET**

## **WHOLE**

## **HOLIDAY CAKES**

(one week's advance notice  
required)  
\$8 per person

### **CHOCOLATE STOUT CAKE**

bittersweet chocolate ganache frosting

### **TUSCAN CREAM CAKE**

sponge cake, zabaglione, whipped cream, crushed amaretti

### **CARROT CAKE**

cream cheese frosting, walnuts, raisins, coconut

# OLYMPIA PROVISIONS

## CELEBRATION MENU

\$50/person before additions

for groups of 35-50, one-week advance notice required

### FIRST COURSE

#### OLYMPIA PROVISIONS CHARCUTERIE

chef's selection of 5 styles of meats, house made pickles, mustard, bread

#### ARTISAN CHEESES (additional \$7/person)

chef's selection of 3 cheeses, fruit preserves, crostini

### SECOND COURSE

choose one, option to add additional salad, \$8/person

#### SEASONAL MARKET SALAD

#### CAESAR SALAD

#### WHOLE ROAST PIG

additional \$10/person

#### CEDAR PLANK SUAVIE ISLAND TROUT

additional \$10/person

#### LAMB OSSO BUCCO

additional \$15/person

#### NEW YORK STRIP LOIN ROAST

additional \$19/person

### THIRD COURSE

choose two, option to add additional main course, \$12/person

#### ROAST DELICATA SQUASH

toasted almond, creamy bacon-sherry vinaigrette

#### GRATIN OF AUTUMN GREENS

sweetheart ham, swiss

#### ROASTED AUTUMN ROOTS

sage salsa verde

### SIDES

choose two, option to add additional side \$6/person

#### OLYMPIA PROVISIONS CHOCOLATE SALAMI

black pepper shortbread, orange marmalade

#### OLIVE OIL POUND CAKE

seasonal fruit compote, whipped creme fraiche

#### BITTERSWEET CHOCOLATE TART

whipped cream, caramel sauce

#### HOUSE MADE ASSORTED COOKIE PLATTER

#### SEASONAL FRUIT SORBET

### FOURTH COURSE

choose one, option to add additional dessert, \$8/person