



Pop-Up Dining Series | JJ Hills Fresh Grill

Prix Fixe Menu | \$50

## AMUSE BOUCHE

### SALISH SEA DUNGENESS CRAB CAKE

Meyer Lemon Aioli and Micro Basil

## FIRST COURSE

### BLACKENED HEARTS OF ROMAINE

Holmquist Farms Hazelnuts, Cascade Alps Landjaeger, Marinated Grape Tomatoes, Beecher's Cheese Curd, and Buttermilk Dressing (GF)

## SECOND COURSE

Please Select One

### SEATTLE WATERFRONT FESTIVAL GRAND CHAMPION CLAM CHOWDER

### ROASTED TOMATO BASIL BISQUE (GF)

## ENTRÉE

Please Select One

### THICK CUT BONELESS BEEF SHORT RIB

Icicle Brewing German Chocolate Ale Braise, Roasted Parsnip, and Yukon Potato Mash, Apple Wood Bacon Spiced Mire Piox (GF)

### VEGETARIAN BUTTERNUT SQUASH RISOTTO

Dijon and Asiago Crusted Portobello Mushroom Medallions

### IVR SMOTHERED CHICKEN SCHNITZEL

Sautéed Apples, Bacon, Onions, and Mushrooms. Gruyere Gratin', Green Peppercorn Cream Demi. Served with House Spätzle.

## DESSERT

Please Select One

### ENCHANTMENT BAVARIAN WAFFLE

Ø Salted Caramel Pretzel Ice Cream, Warm Dark Chocolate Ganache, Macerated Sour Cherries, and Bourbon Crème Anglaise

### HOUSE-MADE APPLE STRUDEL

Warm Salted Caramel and Crème Anglaise





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Beverages

## *SPECIALTY COCKTAILS & BEVERAGES*

### **CASCADE COSMO 12**

Cascade Cosmo with Kirschwasser Cherry  
Brandy and Pomegranate Juice

### **IVR BLACK AND TAN 7**

Icicle Brewing Dark Persuasion layered  
with Dirty face Amber

### **SPARKLING MOUNTAIN HUCKLEBERRY 10**

Silvara Vineyards Huckleberry Rose Paired  
with their Sparkling Blanc De Noirs

## *WARM BEVERAGES*

Served in our Puffy Jacket Camp Cup. Keep the cup for \$8!

### **WENATCHEE VALLEY SPIKED HOT CIDER 12**

Jim Beam Bourbon, Ginger Cinnamon  
Oleo Saccharum, Hard Pressed Local Apple Cider

### **SEATTLE KRAKEN & NOG 12**

Dark Spiced Kraken Rum, House-Made Egg Nog,  
Shaved Nutmeg