

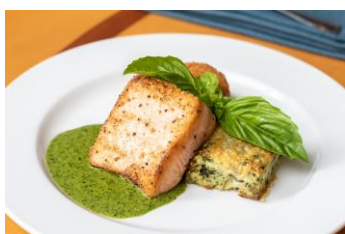
The Derby

Hand Crafted Dinners By Award Winning Chef John Howie

Entrée Choices



*Roasted USDA 6oz
Filet Mignon with Black
Truffle Veal Jus*



*Seared Fresh Northwest
King Salmon with Pesto
Crème*



***Zucchini Linguine** with
Vegetables and
Toasted Pine Nuts*

Entrées Come With

*Crisp Cheesy Herb Risotto Cakes, Spinach-Broccoli-Artichoke Frittata
Served with the Salmon and Filet Entrée's*

Chocolate Panna Cotta with Tart Cherry Compote

Hand Made Dark Chocolate Mint Julep Truffles

Soup Choices

*Porcini Mushroom Soup with Black Truffle Crème
Or*

Roasted Yellow Beefsteaks Tomato Soup, EVOO & Micro Greens

Salad Choices

*Grilled Romaine Salad with Shrimp, Green Goddess Dressing,
Herb Crusted Almonds, Baby Heirloom Tomatoes
Or*

*Kale Salad with Carrot, Red Cabbage, & Red Onion, Sunflower, Pumpkin & Hemp
Seeds, Mustard Apple Cider Vinaigrette*

Appetizer Add-Ons

Blue Cheese-Asiago Potatoes & Wagyu Meatballs with Red Wine Veal Demi

Dungeness Crab Cakes (4 each)

Sushi & Sashimi Omakase Platter

Ahi or Grilled Vegetables Poke with Taro Chips

Add a Derby Cocktail!

*Mint Julep Cocktail Kit for Two, Made with John Howie Special Selection
Woodford Reserve or Makers Mark Bourbon*