

FINNRIVER FARM & CIDERY

# Cider Dinner

with Cidermaker Andrew Byers



THURSDAY JUNE 23rd 2022 • 6-9pm

Make reservations through:

<https://www.brownpapertickets.com/event/5441779>

\$119 per person

Price includes reception,  
multi-course dinner, tax, gratuity and  
Brown Paper Ticket service fee

Join us as we celebrate the bounty of the Olympic Peninsula, featuring pairings from our friends at Finnriver. Arrive from 6pm to enjoy a glass of cider, **Spring Bloom**, with dinner to follow at 6:30pm with a multi-course tasting menu prepared by Executive Chef Dan Ratigan and the culinary team at the Fireside Restaurant.

## Menu

### AMUSE

Dungeness Crab Napoleon

Dharma Ridge Asparagus, Shaved Fennel, Cider Gastrique

*Pairing: Solstice Saffron*

### STARTER

Cider-Cheddar Soup

Crispy Shallots, Julianne Apples

*Pairing: Vista Ridge 2020*

### FISH

Neah Bay Halibut

Thyme-Hazelnut Crust, Sweet Pea-Mushroom Ragout, Beurre Blanc

*Pairing: Golden Russet 2021*

### INTERMEZZO

Chimacum Strawberry Sorbet

### BEEF

Short's Farm Brisket

Habanero Cider Braised, Roasted Cauliflower, Whipped Yukon Potatoes

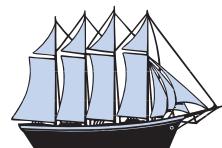
*Pairing: Fire Barrel 2021*

### DESSERT

Carrot Cake

Candy Walnuts, Toasted Coconut, Caramel

*Pairing: Chai Brandywine*



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