

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

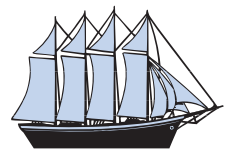
Pairing: *Fire Barrel 2021*

DESSERT

Carrot Cake

Candy Walnuts, Toasted Coconut, Caramel

Pairing: *Chai Brandywine*



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