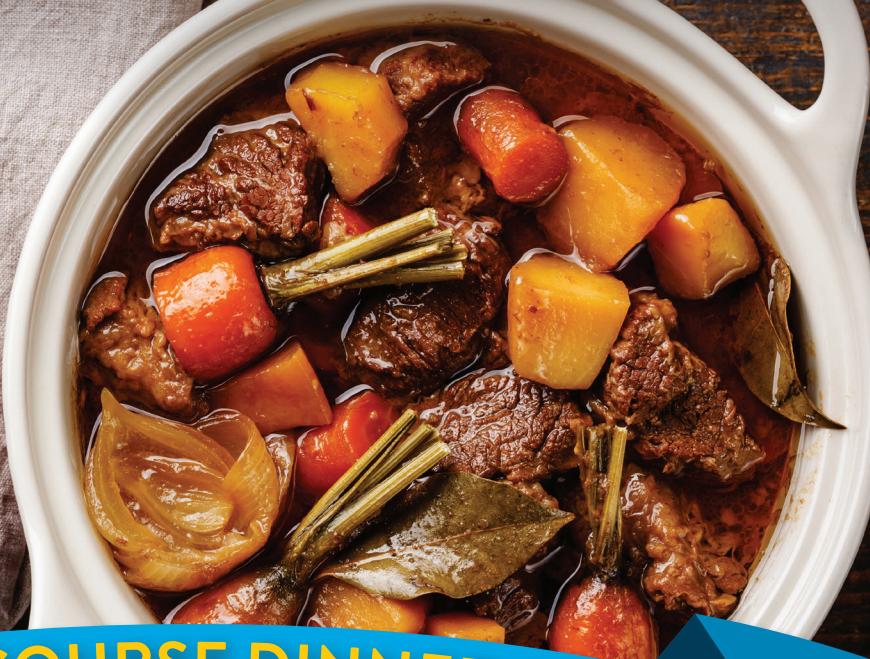


LOW & SLOW



THREE COURSE DINNER \$39
Optional Beverage Pairing \$14
PLUS TAX & GRATUITY

NOVEMBER 2, 2022

Roasted Squash Salad
Mystery Bay Goat Cheese, Mixed Greens,
Finnriver Cider Vinaigrette

Snake River Farm Pork Belly
Orange Braised, Whipped Yukon
Gold Potatoes, Lacinato Kale

Crème Caramel
Mint, Fresh Berries

NOVEMBER 9, 2022

Butternut Squash Bisque
Crème Fraîche, Toasted Pepitas

Anderson Ranch Lamb Osso Buco
Crushed Tomatoes, Mirepoix,
Crispy Polenta

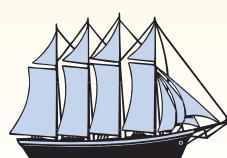
Mille-Feuille
Lemon Curd, Fresh Berries,
Chantilly Cream

NOVEMBER 16, 2022

Spinach Salad
Whatcom Blue Cheese Vinaigrette,
Shaved Red Onion, Toasted Pine Nuts

Beef Bourguignon
Shorts Family Farm Top Round,
Roasted Potatoes, Farm Carrots

German Chocolate Cake
Theo Chocolate, Pecans, Coconut



PORT LUDLOW
golf. marina. inn. home.

NOVEMBER 23, 2022

Kale Caesar
Creamy Garlic Dressing, Parmesan
Cheese, House Croutons

Cider Braised Pork Shoulder
Habanero Cider Glaze, Garlic Smashed
Potatoes, Spicy Collard Greens

Cheese Cake
Coffee Pearls, Theo Chocolate Sauce

NOVEMBER 30, 2022

Jerusalem Artichoke Bisque
Crème Fraîche, Crispy Sunchokes

Anderson Ranch Lamb Shoulder
Merlot Braised, Creamy Polenta,
Charred Carrots

Elevated Ice Cream
Vanilla Bean, Candied Orange Slice