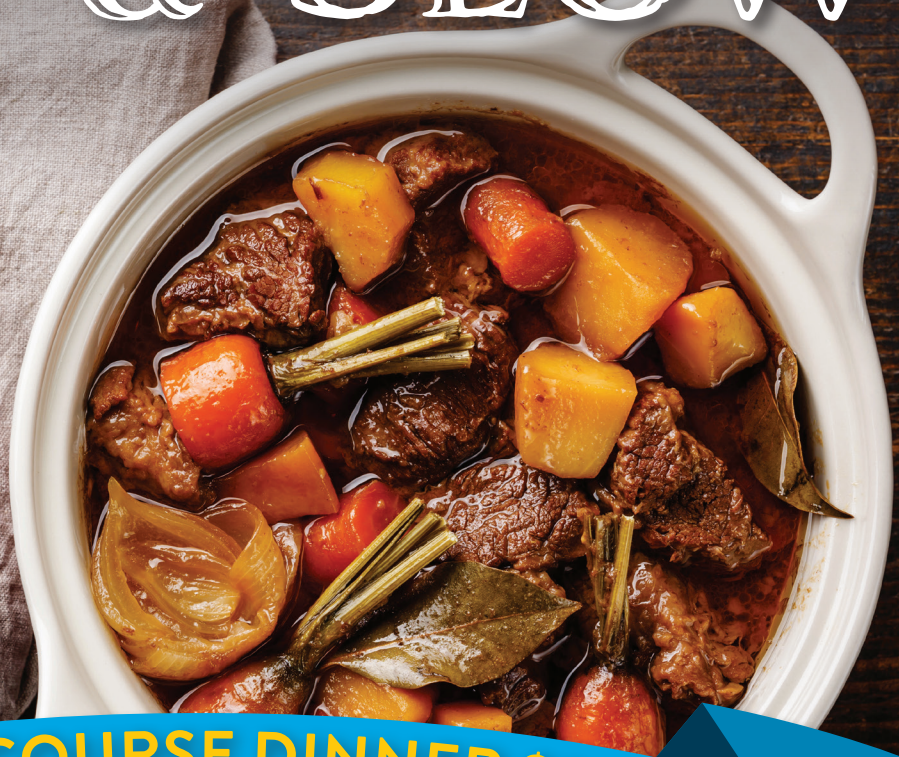


# LOW & SLOW



**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**

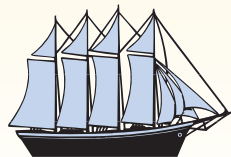
Whatcom Blue Cheese Vinaigrette,  
Shaved Red Onion, Toasted Pine Nuts

### **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