

one Table

AN OPEN AIR DINING EXPERIENCE

August 29

Curated by YWCA and Chef Paul Sletten of Abreo

HORS D'OEUVRES

Sweet Corn & Grilled Shrimp

Corn crepe with onion, pepper, scallions, topped with grilled shrimp and remoulade sauce

**vegetarian without the shrimp*

Tomato & Burrata

Balsamic, olive oil, sourdough crisps, basil, micro plate

**vegetarian | gluten free without sourdough crisps | dairy free without buratta*

APPETIZERS

Grilled Flatbread Plate

Grilled fennel bread with olive-almond and parmesan tapenade, fermented tomato butter and assorted farm pickles

**vegetarian | gluten free without the flatbread | dairy free without butter*

Roasted Beet Salad

Roasted beets, goat cheese, sherry vinegar, sliced jalapenos, olive oil, dill, basil, parsley

**vegetarian | gluten free | dairy free without goat cheese*

ENTREE

Grilled Beef Picanha

Charred beef, caramelized onion soubis, grilled broccolini, candied carrots, yukon gold potato puree

**gluten free | vegetarian option grilled mushroom steak*

DESSERT

Bad Humor Ice Cream Truck

**gluten free ice cream available*

WINE SERVICE

Albert Bichot Crémant de Bourgogne Brut Réserve - Burgundy, France
2024 Domaine Foucher Le Mont Sancerre - Loire Valley, France
2023 Owen Roe Ex Umbris Syrah - Yakima Valley, Washington

WELCOME COCKTAIL & CASH BAR BY VEEDUBS