

# MENU

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## APPETIZERS

TINY POTATO PANCAKE WITH  
BACON JAM & CRÈME FRAÎCHE

CHICKEN LIVER MOUSSE WITH  
PICKLED CAULIFLOWER

GRAVLAX ON RYE TOAST  
WITH FRESH CHEESE

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## DINNER

TOMATO & CURRANT-  
BRAISED LAMB SHANK

PARSNIP MASH

GRILLED ASPARAGUS

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GRILLED KING SALMON WITH  
LEMON & DILL HOLLANDAISE

RAINBOW FINGERLING POTATOES

SAUTÉED SUMMER SQUASH

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## DESSERT

NORWEGIAN KRANSEKAKE

ALMOND & LEMON CURD  
WEDDING CAKE

# BEVERAGES

## SIGNATURE COCKTAILS

### PRINCE OF DENMARK

AALBORG JUBILAEUMS AQUAVIT  
HEERING CHERRY LIQUEUR  
LEMON

### OLD GROWTH FASHIONED

W.L. WELLER BOURBON  
GINGER-CEDAR WOOD SYRUP  
DOUGLAS FIR BITTERS  
SPARKLING WATER

## WINE & BEER

### ILLAHE VINEYARDS PINOT GRIS

2016 WILLAMETTE VALLEY, OREGON

### ILLAHE VINEYARDS ESTATE PINOT NOIR

2015 WILLAMETTE VALLEY, OREGON

### BREAKSIDE BREWERY PILSNER

PORTLAND, OREGON

### SASQUATCH BREWING WOOD BOY IPA

PORTLAND, OREGON