



Sample Menu

Breakfast Buffet

- Locally roasted coffee with steamed milk
- Made-to-order fresh egg omelets
- Elk sausage and local beef bacon
- House made granola and organic yogurt
- Light and flaky whole grain blueberry scones
- Fresh fruit and kale smoothies

*Alaskan Raspberry Mimosa Royal
with Organic California Brut*

Lunch Buffet

- Iced tea with a touch of fireweed blossom honey
- Garden fresh salad with edible flowers, fresh berries and zesty rose hip vinaigrette
- Halibut ceviche with avocado and mango
- Alaska raised pulled pork carnitas with cilantro crema on house made heritage corn tortillas
- Fresh berry chocolates and warm cookies

*Twister Creek IPA
Denali Brewing Company*

Happy Hour Hors d'Oeuvres

- Elderflower cordial spritzer
- Halibut Cove oysters on the half shell
- Fresh, wild silver salmon nori rolls with wasabi
- Alaska king crab arancini with tomato jam
- Gourmet cheese and Alaska Charcuterie platter

*Alaskan Gin and Tonic
50 Fathoms Gin, Port Chilkoot Distillery*

Dinner Courses

- Multigrain rosemary focaccia
- Layered beet and local chèvre napoleon, toasted pecans and black currant reduction
- Amuse-Bouche: Caramelized Scallop
- Alder smoked sablefish with rhubarb chutney, garden vegetable medley, Alaska barley risotto
- Baked Alaska with spruce tip ice cream, pine nut shortbread and birch syrup

*Miraval Rosé, Côtes de Provence
Pinot Gris, King Estate, Oregon
Alaskan Ruby Port
Bear Creek Winery, Homer*