



BIRCHFIELD

M A N O R

Five courses all included

*Basket of Birchfield Manor homemade breads
Chef's special starter course Specialty Salad du jour
After-dinner hand made chocolate*

Choice of main entree:

HOUSE SPECIALTY: KING SALMON EN PUFF PASTRY

*Fresh Fillet of King Salmon Wrapped in Puff pastry and baked. Served
with a Yakima Valley Chardonnay Sauce*

CENTER CUT FILET MIGNON

Aged and Well Trimmed. Finished with a Yakima Valley Cabernet Sauce

ROASTED RACK OF LAMB

Glaze basted with apple and dijon. Served with a Yakima Valley Cabernet Sauce

STEAK DIANE

Medallions of Beef tenderloin quickly sauteed and served with fresh mushrooms in a brandy creme sauce

BLACK TIGER PRAWN LINGUINI

*Sauteed Black Tiger Prawns served with freshly cooked linguini and lobster vin blanc sauce.
Freshly grated parmesan cheese*

Try our delicious homemade desserts for an after dinner treat! Ask for our daily selections.

*Extensive award winning list of northwest
wines and bottled beers*