

**YOUR COMPLETE  
DINNER INCLUDES:**

**A BASKET OF  
BIRCHFIELD MANOR  
BREADS**

**CHEF'S SPECIAL  
STARTER COURSE**

**SALAD DE SAISON**

**CHOICE OF MAIN  
ENTRÉE**

**FRESHLY PREPARED  
STARCH AND  
VEGETABLES**

**AFTER DINNER  
HANDMADE  
CHOCOLATE**

**ADDITIONS:**

**SELECTION FROM THE  
DESSERT TRAY**

**FRESHLY BREWED  
WHOLE BEAN COFFEE OR  
DECAF, TEA OR SOFT  
DRINKS**

**SPARKLING APPLE CIDER**



**ENTRÉE CHOICES ARE:**

**HOUSE SPECIALTY: KING SALMON EN PUFF PASTRY**  
Fresh filet of King Salmon Wrapped in Puff Pastry and  
Baked. Served with a Yakima Valley Chardonnay Sauce

**OR:**

**CENTER CUT FILET MIGNON**  
Center Cut Filet Mignon, Aged and Well-Trimmed  
Finished with Yakima Valley Cabernet Sauce

**OR:**

**ROASTED RACK OF LAMB**  
Glaze Basted with Apple and Dijon  
Served with Yakima Valley Cabernet Sauce

**OR:**

**FRESH HAWAIIAN MAHI MAHI**  
Macadamia Nut Encrusted with Lobster Sauce

**OR:**

**ANCHO RUBBED BRAISED BEEF SHOULDER STEAK**  
Served with a Creamy Horseradish Sauce

**OR:**

**FRESH WASHINGTON BONE-IN CHICKEN BREAST**  
Roasted with Fresh Herbs and J&M Mushroom Brandy Sauce

*\*Consuming Raw or Uncooked Foods May Increase Your Risk For a Food  
Borne Illness*