



CHRISTMAS MENU

2018

Appetizers

Hummus, Romesco & Tapenade 12

Grilled Pita, Kalamata Olives, Roasted Garlic, Feta Cheese, Caper Berries, and Balsamic Reduction

Deep Fried Calamari 15

Blistered Shishito Pepper, Sweet Chili, and Spicy Aioli

Ahi Tuna Tower 16

Avocado, Crispy Wonton, Cucumber, Wasabi, Soy, Spicy Aioli, and Pickled Giner

Baked Brie en Croute 12

Warm Brie in a Puff Pastry, Sundried Cherries, Pistachios, and Local Honey

Snake River Farms Kobe Beef Carpaccio 18

Garlic Dijon Aioli, Truffle Oil, Crispy Capers, Horseradish Foam, and Brioche Toast

Crab Cakes 17

Crispy Panko Crust, Tobiko Caviar, Lemon Garlic Aioli, and Herb Oil

Chilled Jumbo Prawn Cocktail 16

Napa Slaw, Lemon and Cocktail Sauce

Fresh Oysters on the Half Shell 16

Seasonally Selected Pacific Oysters, Cucumber Mignonette, Cocktail Sauce, and Tabasco

Soups & Salads

Lobster Bisque 00

Rich Lobster Stock, Brandy, Saffron, Cream, and White Truffle Foam

French Onion Gratin 8

Sherry-Infused, Aged Gruyere, and Sourdough Crostini

Beverly's House Caesar 9

Romaine Hearts, Garlic Croutons, Shaved Parmesan, and Lemon-Garlic Dressing

Beverly's House Salad 8.5

Organic Greens, Grape Tomato, Cucumber, Carrot, Red Onion, Parmesan, and Croutons

Fall Harvest Salad 9

Organic Greens, Honey Crisp Apple, Dried Cranberries, Candied Pecans, Red Onion, Smoked Bacon, Feta Cheese, and Honey Apple Chipotle Dressing



Beverly's

CHRISTMAS MENU

2018

Entrées

Roast Tom Turkey 39

Savory Stuffing, Yukon Mashed Potatoes, Cranberry Chutney, Whipped Yams, Green Beans, and Rich Turkey Gravy

Prime Rib Beef 40

Slow-Roasted Ten Ounce Certified Angus Beef, Served with Yukon Mashed Potatoes, Au Jus, and Creamy Horse Radish

Pan-seared Columbia River King Salmon 38

Celery Root Hash, Celery Root Puree, Yam Gnocchi, and Huckleberry Gastrique

"Jet Fresh" Big Eye Ahi Tuna 42

Seared, Sesame Crusted, Jasmine Rice, Baby Bok Choy, Ginger, Wasabi Aioli, and Soy Glaze

Jumbo Sea Scallops 38

Crispy Polenta, Bacon, Leeks, Mushroom, and Citrus Cream

Alaskan Halibut and Prawns 39

Yukon Gold Mashed Potatoes, Asparagus, Spinach, and Lemon Beurre Blanc

Double Rib Elk Chop 44

Pan-seared Bone-in Elk Rib Chop, Buttered Corn and Peas, Smoked Ham Hock, and Mexican Chocolate Demi-Glaze

Maple Leaf Farms Roasted Muscovy Duck 37

St. Maries Wile Rice, Delicatta Squash, Roasted Brussel Sprouts, and Cherry Port Reduction

Certified Angus Beef Filet Mignon

6-Ounce 38 8-Ounce 45

Crimini Mushrooms, Onion Straws, Broccolini, Carrots, Cabernet Demi-Glaze, Yukon Mashed Potatoes or French Fries

Pepper-Crusted New York Steak 44

12-Ounce Certified Angus Beef, Black Pepper-Crusted Yukon Gold/Butternut Squash Mashed Potatoes, Crispy Brussel Sprouts, and Bourbon Cream Sauce

Cauliflower Steak with Curry Coconut Rice 26

Coconut Curry Brown Rice, Peas, Bell Pepper, Baby Bok Choy, Bamboo Shoots, and Toasted Coconut

Desserts

Bûche de Noël 7

Chocolate Cake, White Chocolate Mousse, Brandied Cherries, and Chocolate Ganache Frosting

Warm Chocolate Brownie Cake 8

Peppermint Ice Cream and Warm Chocolate Sauce

Crème Brûlée 10

Rich Vanilla Custard, Caramelized Sugar Top, Fresh Berries, and Tuile Cookie

Warm Pumpkin Beignets 10

Spiced Crème Anglaise and Homemade Vanilla Bean Ice Cream