



DINNER AT THE FAT DUCK INN

Amuse Bouche

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Sonoma Foie Gras Terrine with Quince and Chestnut Honey

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Venison Carpaccio with Oregon Truffle, Shaved Pecorino Romano, Watercress Salad

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Saffron Tagliatelle with Braised Anderson Ranch Lamb and Chanterelle Ragout

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*Berkshire Pork Tenderloin, Grilled Shoulder and Braised Bacon,
Pommes Boulangier, Cherry Reduction*

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Monteillet Goat Cheese Torte with Wild Berry Syrah Compote

*\$65 per person prix fixe five-course dinner
reservations required*

dining room capacity 20 guests seated

outdoor patio capacity 25 guests seated

FAT DUCK CATERING

TEL (509)526-3825 . FAX (509)526.3826 . 527 CATHERINE ST, WALLA WALLA, WA 99362