



## WINE COUNTRY BBQ

*Roasted Baby Potatoes with Braised Bacon and Crème Fraiche*

*Assorted Crostini with Tapenade and Chevre, Prosciutto and Fig*

*Spiced Duck with roasted garlic mustard*

*Merlot cured King Salmon on baguette with fine herb Mascarpone*

*Regional Artisan Cheese with Buttermilk Crackers and accoutrements*

*Carlton Farms All Natural Berkshire Pig marinated in Spring Valley Cabernet Franc and fresh herbs,*

*slow roasted over apple and cherry wood*

*BBQ Anderson Ranch all natural lamb, pheasant and duckling platter*

*Summer Wheat Salad with dried and fresh fruits*

*Grilled Summer Vegetable Salad with Marinated Heirloom Tomatoes*

*Grilled Fresh Corn on the cob*

*Smoky Dutch Oven Bean and Bacon Ragout*

*Variety Potato Salad with Yukon Golds, Fingerlings, Peruvian potatoes and Yams*

*Salad of wood grilled Langoustines and Alaskan Prawns with Washington Emmer Wheat*

*Fresh Cracked Wheat Sourdough Bread and Skillet corn muffins*

*Raspberry Pie with vanilla crème fraiche ice cream*

FAT DUCK CATERING

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