



KARI GRAN Dinner Party Northwest Themed Menu

Progressive dinner service

Each food station opens progressively throughout the evening, so the food for each station (course) comes out freshly prepared.

Station One: Appetizers

Opens at 6:30 pm

Chef Hartner's Signature Marinated Goat Cheese

EVOO, White Balsamic, Lemon, Garlic, Shallots, Herbs, Cracked Peppercorn
Herb Crostini and Three Tomato Relish

Savory Avocado Sea Salt Shake with Coconut Cream

Served in shot glasses
Yuzu, Ginger and Thai Basil
*** Vegan ***

Bloody Mary Ceviche Served in Individual Mason Jars

Local Dungeness crabmeat, and Scallops and Shrimp
Vodka Served on the side (to be supplied by client)
**A Vegan version will be available **

Station Two: Soup n' Salad

Opens at 7:15 pm

Pacific Northwest Wild Mushroom Chowder

Maitake, Shiitake, Oyster, Crimini, and Beech Mushrooms

Made with Fresh Ginger and Lemon Grass, Leeks, Potatoes, finished with Coconut Milk,
Thai Chiles and Cilantro

&

Southwest Meets Northwest Caesar

Romaine Ribbons and Baby Kale with Chipotle Lo-fat Caesar Dressing, Black Beans, Bell
Peppers, Tomatoes, Local Cheese and Fried Corn Tortilla Strips

**A Vegan version will be available for both dishes **

Robert Hartner, CEC | Chef/ Owner

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Station Three: Featured Dish

Served with Olive Bread

Opens at 8:00 pm

Fiery Charred Alaskan Black Cod Fillet,

Lentil Ragout with Whole Grain Quinoa Pilaf

Roasted Red Bell Pepper Tomato Couli

Accompaniments

Roasted Corn & Green Beans

Chiffonade Basil and Cherab Tomatoes

Roasted Kabochi Winter Squash, Toasted Cumin Coriander Oil

Candied Cranberries with Nut Crust

Organic Apple Cider Vinegar

**A Vegan version will be available **

Station Four: Dessert & Coffee

(to replace soup salad station)

Opens at 9:00 pm

Sally's Flourless Chocolate Cake

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