



## Artemis Food Stations

### Local Olive Oil, Salt and Breads Station

Red Ridge Oregon Olive Farms olive oils: Arbequina, Koroneiki and Tuscan with Grand Central Bakery's Rustic Baguette, Peasant Levain and Calamata Olive.

Local sea salt

### Build Your Own Noodle Bowl

An exotic assortment of enticing sauces, broths and accoutrements such as Draper Valley chicken, Cascade Natural angus beef, house smoked tofu, buckwheat noodles, ginger chicken broth, wild mushroom fume, herbs, veggies and crisps

### Northwest Squash and Potato Bar (fall/winter)

The best of our local farm's winter squashes, potatoes and toppings. Expect to see a maple mashed kabocha squash, German butterball and garlic roasted potatoes, butternut, carrot and ginger mash – fried sage hollandaise, spiced candied pecans and hazelnuts, Rogue Creamery blue cheese sour cream, Daily bacon bits, scallions and chanterelle mushroom ragu.

### Oyster Shooter Bar

A sea of shot glasses filled with extra petite Pacific Oysters from Netarts and their natural oyster liquor, displayed and offered for guests to add their own housemade condiments: Classic cocktail sauce, vodka chile mignonette, sauce verte, lemon wedges and a preserved lemon and caper vinaigrette.

### Montaditos

Spanish Tapas with a Northwest influence – wedges of ciabatta bread seared crisp in Spanish olive oil and topped with a variety of toppings including romesco and portobello

mushroom, boquerones with lemon parmesan potato, Spanish chorizo and green olive.  
Served as a small plate.

### Seasonal Risotto Station

We start with a “local” naturally farmed Arborio rice and proceed with traditional Italian cooking methods, using our house made stocks and Grana Padano cheese to finish. Fall favorite: wild chanterelles, crimini, roasted shallot and chiffonade kale, finished with black truffle oil and Grana. Served as a small plate.

### Local and Wild Caught Seafood Station

Carved ice block display of local oysters on half shell, poached and chilled wild gulf prawns and hot seafood chef attended station: local clams and mussels sauteed to order with olive oil, garlic, white wine and butter.  
Add local and top shelf Vodka shots to this!

### Carve Station

Choose two of our favorite local, natural meats and we will roast them and offer them sliced to order at a chef attended station with choice of complementary condiments and sauces

- ~Cascade Natural NW Beef Tenders Rubbed with Cracked Caraway & Cumin Seeds
- ~Carlton Farms Mojo Pork with Mojo Onions and Grilled Cuban Bread
- ~SuDan Lamb Roast, Marinated in Fresh Mint, Sumac & Fresh Cracked Black Pepper
  - ~Hill Farms Brown Sugar Glazed Ham with Buckwheat Rolls
  - ~Sides of Wild Caught Salmon ~ grilled or brined and smoked
  - ~NW Heritage Turkey Breast.

### Dessert Martini Station

We provide the guests with an empty large martini glass for them to fill with the following yummy dessert items: ladyfinger sponge cake, espresso mascarpone, lemon curd, chocolate brownie crumbles, housemade organic chocolate syrup, sesame brittle crunch, toasted Freddy Guy hazelnuts, candied orange Grand Marnier syrup and whipped local cream!

## Hood River Apples and Pears Caramel Dip Station

Crispy, sweet, the best of local apples and pears are provided in skewer sized chunks at a bar with dips and toppings like housemade caramel sauce, bittersweet chocolate, crème fraîche, cinnamon candy syrup, chopped nuts, chopped chocolate chips and bacon pieces