



# Northwest Reception Menu

## MAINS

Cacao Nib Slow-Roasted Montana Buffalo Tri-Tip  
*Rialto Worcestershire Sauce*

Slow-Roasted Caraway Pork Loin  
*Bacon-Tomato-Onion Gravy*

Alaskan King Salmon  
*Kecap Manis-Lime Glaze*

## SIDES

Sea Salt & Rosemary Baby Red Potatoes

Summer Squash & Black Kale Panade

Grilled Asparagus & Bell Peppers

## SALADS

Organic Green Salad  
*Grape Tomatoes, Sugar Snap Peas, Cucumbers, Sprouts, Carrots, Dried Fruit & Seeds*  
*Rialto Parmesan Ranch, Honey White Balsamic Vinaigrette*

Basmati Rice, Spinach & Artichoke Salad  
*Olive-Champagne-Lemon Vinaigrette*

## DESSERT

Washington Apple Bourbon Bread Pudding  
*Molasses Caramel, Vanilla Bean Ice Cream*

Menus subject to change. A 20% service charge will be added to the bill. Of that amount, 75% will be paid to service personnel and 25% will be retained by the property in order to pay competitive wages and benefits.