



Savor Cannon Beach
Organic Farmers Lunch
Saturday, March 12, 2011

1st Course

King Fisher Farms Mixed Greens Salad
Dungeness crab cake & lemon dressing

Entrée

Marina di Chioggia Gnocchi
spicy sausage, walnuts & cream

Dessert

Pear Sorbet

\$22 per person ~ gratuity not included
Lunch served at Noon

Pastry Chef, Nancy Williams

Sous Chef, Faitha Hearing

Chef / Owner, John Newman, C.E.C.