

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 / Oumer, John Newman, C.E.C.

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