

## **Bike Camp Walla Walla Menus 6/7 - 6/13**

**Cleveland Espresso Open Daily, 6:00am-7:00pm (additional charge)**

*Offering espresso, house-made pastries, smoothies, and breakfast sandwiches*

### **Daily Breakfast 7:00am - 8:00am**

Farmers Breakfast | Scrambled eggs, breakfast potatoes, bacon or sausage, vegan sausage

Daily Special Rotation | French toast, buttermilk pancakes, biscuits & gravy, summer vegetable quiche, Dutch babies, chilaquiles (waffles available daily)

Build Your Own Parfait | Assorted yogurts, coconut chia pudding, fresh berries, agave granola

Coffee Station | Caffe Vita drip coffee (decaf available), Caffe Vita cold brew, Spirit tea

### **Daily Dinners 6:00pm - 7:00pm**

#### **Sunday, 6/7**

**Daily Farmers Market Salad Bar, with Rotisserie Toppers:**

Sesame gochujang tofu, cedar plank Bristol Bay salmon, rotisserie chicken

**Global/Pizza Station | Special First Foods Dinner**

Water | Cedar plank Bristol Bay salmon, Saskatoon juniper berry sauce

Game | Garlic & herb bison skewers, Chesed Farm mushroom jus

Roots | First Cut Farms Yukon gold mashed potatoes, heirloom beet salad

Berries | House-made fry bread with Klicker strawberry preserves, Northwest berry crisp

**Deli Station | Dessert**

Northwest berry crisp; house-made whipped cream, ice cream available

## **Monday, 6/8**

### **Daily Farmers Market Salad Bar, with Rotisserie Toppers:**

Chickpea falafel, cedar plank steelhead, Tandoori chicken

### **Global /Pizza Station | Entrée**

Mediterranean-style pasta | Grape tomatoes, artichoke hearts, arugula, feta, lemon, parmesan garlic cream sauce, topped with grilled chicken, grilled shrimp or grilled tofu

On the Side | Hayshaker Farm rapini, garlic bread

### **Deli Station | Dessert**

Lemon olive oil cake, Greek yogurt, fresh berries

## **Tuesday, 6/9**

### **Daily Farmers Market Salad Bar, with Rotisserie Toppers:**

Banh mi-style tofu, herb-crusted cod, grilled chicken skewers

### **Global/Pizza Station | Entrée**

Herb-crusted tri-tip | Chimichurri sauce

Impossible grilled kabobs | House-made tzatziki sauce

On the Side | Roasted Hayshaker Farm fingerling potatoes, grilled Locati Farms asparagus

### **Deli Station | Dessert**

Vegan chocolate cake, fresh berries, house-made whipped cream

## **Wednesday, 6/10**

### **Daily Farmers Market Salad Bar, with Rotisserie Toppers:**

Edamame croquettes, miso-glazed steelhead, Lebanese-style beef Kofta

### **Global/Pizza Station | Entrée**

Butter chicken | Spicy tomato curry, garam masala, cream, cilantro

Coconut tofu saag | Turmeric-fried tofu, ginger, garlic, tomato, garam masala, coconut spinach sauce, cilantro

On the Side | Basmati rice, sabji, garlic naan, yogurt raita

### **Deli Station | Dessert**

Cardamom panna cotta, mango, raspberry

## **Thursday, 6/11**

### **Daily Farmers Market Salad Bar, with Rotisserie Toppers:**

Crispy tofu, cedar-plank Copper River salmon, grilled chicken

### **Global/Pizza Station | Entrée**

Cedar-plank Copper River salmon | Caper lemon butter sauce

Quinoa black lentil croquettes | Rose Petal harrisa sauce

On the Side | Citrus couscous, Hayshaker Farm sauteed kale

### **Deli Station | Dessert**

House-made cheesecake, Northwest berry sauce

## **Friday, 6/12**

### **Daily Farmers Market Salad Bar, with Rotisserie Toppers:**

Chickpea falafel, herb-crust cod, beef kabobs

### **Global/Pizza Station | Entrée**

Applewood-smoked pork ribs or chicken | Kansas-style barbecue sauce

Hickory-smoked tofu | Yakima Nation sweet onion barbecue sauce

On the Side | House-made macaroni and cheese, mashed potatoes, coleslaw

### **Deli Station | Dessert**

Buttermilk biscuit, Klicker strawberries, house-made whipped cream