



CYNARA'S OLYMPIC ROOM IS AN INTIMATE SPACE THAT CAN SEAT UP TO 36 GUESTS FOR LUNCH & DINNER.

THREE COURSE MENU

Available Exclusively in Cynara's private dining Olympic Room

FIRST COURSE

Select One

Soup of the Day

Arugula Salad^{bf} pomegranate balsamic vinaigrette, apricots, campo de montalban cheese

SECOND COURSE

Select Three

Wild Salmon^{bf} ras el hanout spice rub, riesling cream, chermoula, asparagus, saffron almond rice pilaf

Chicken Veronique^{bf} marinated chicken breast, riesling cream sauce, grapes, pistachios, asparagus, greek red potatoes

Cauliflower^{bf} apricots, honey, pomegranate balsamic, aleppo toasted hazelnuts, saffron almond rice pilaf

Artichoke Campanelle Pasta rustic tomato sauce, fried artichokes, campo de montalban cheese, rustic grilled bread

Moroccan Lamb Stew spicy slow braised lamb stew, harissa, apricots, mint, rustic grilled bread

THIRD COURSE

Select One

Raspberry & Peach Bread Pudding amaretto crème anglaise

Baklava Crumble pistachios, honey, vanilla ice cream

\$75 PER GUEST

(Three course menu includes complimentary soft drinks, tea, and fresh coffee)

Menus change seasonally. Upon completion of signed agreement, current menu options will be provided.

Cynara room agreement terms and conditions apply. Please inform us of food allergy or special dietary requirements.

**Eating raw or undercooked meat, egg, & seafood such as rare steaks may increase your risk of food borne illness.*

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FOUR COURSE MENU

Available Exclusively in Cynara's private dining Olympic Room

FIRST COURSE

Select two, served family style

Fried Artichoke Hearts pink peppercorn aioli, aleppo toasted hazelnuts, mint

Charcuterie italian dry salami, hot coppa, prosciutto, campo de montalban, lost peacock chevre, pickled vegetables house mustard, grapes, grilled bread

Cynara Spreads served with warm pita: **Romesco** pickled vegetables | **Veronique** lost peacock chevre, pistachios, grapes | **Artichoke Tapenade** roasted artichoke, capers | **Hummus** harissa, lemon, olive oil

SECOND COURSE

Select One

Soup of the Day

Arugula^{gf}

pomegranate balsamic vinaigrette, apricots, campo de montalban cheese

THIRD COURSE

Select Three

Wild Salmon^{gf} ras el hanout spice rub, riesling cream, chermoula, asparagus, saffron almond rice pilaf

Chicken Veronique^{gf} marinated chicken breast, riesling cream sauce, grapes, pistachios, asparagus, greek red potatoes

Cauliflower^{gf} apricots, honey, pomegranate balsamic, aleppo toasted hazelnuts, saffron almond rice pilaf

Wild Mushroom Risotto^{gf} seasonal wild mushrooms, cream, arborio rice

Steak Romesco^{*gf} washington-raised royal ranch charbroiled ribeye, romesco, blistered tomatoes, greek red potatoes

FOURTH COURSE

Select One

Raspberry & Peach Bread Pudding amaretto crème anglaise

Baklava Crumble pistachios, honey, vanilla ice cream

\$95 PER GUEST

(Four course menu includes complimentary soft drinks, tea, and fresh coffee)

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