CASCADIA CRUISE CO.
concierge care for all

A Table for Thanksgiving.

THE TABLE SERIES · SAMPLE

Foraged, dried, simmered and shared, by many hands, for the people at this table and the ones who couldn't be.

THE SALAD

Marinated Seasonal Hemp Heart Salad

Kale, hemp hearts, balsamic- and citrus-soaked raisins, olive and toasted sesame oils, a little Japanese-style mayo, crispy onions. Sweet, salty, umami; plump, juicy, crunchy. Made in a tamale pot with the youngest cook as sous-chef.

THE GRAVY

Smoked Wild Mushroom Gravy

Pacific Northwest wild mushrooms, foraged and dried by family, then skimmed, clarified, roux'd, spiced, blitzed and reduced. It tastes like smoked meat. It's all mushroom.

HOW THE GRAVY HAPPENED

PRE	DURING	POST
The family forager gathers and dries the mushrooms.	About ten pots and pans of chef work.	Jars go home to everyone who couldn't be here.

Every Table menu carries a dedication: who the meal honors, and who couldn't be there.

JARS GOING HOME

- **The grandparents**, who started it all
- **The coast crew**
- **Next door**
- **The birthday host**, with a bottle chosen just for them

With thanks to the land and its first peoples: the Chinook, Cowlitz, Multnomah, Tlatskanai, Clatsop, Nehalem and many more. To those who came before us, everyone who said yes to hosting and to showing up, and every tiny step it took.

CATERING & MEMORY-MAKING MOMENTO BY
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