



MOUNTAINS TO SOUND GREENWAY 2020 VIRTUAL DINNER & CELEBRATION

Menu Inspiration & Signature Cocktail Recipe



Since we can't dine together in person this year, we put our culinary and mixology skills to the test and developed this fun sample menu and signature Greenway cocktail recipe. If you decide to make any of these things at home, please snap a photo and tag us on social media!

APPETIZERS

Granite Creek Goat Cheese Crostini

Slices of baguette topped carefully with goat cheese crumbles, teeny chopped tomatoes, and a balsamic glaze. Won't you miss those little cheese morsels tumbling to the convention center floor mid-conversation?

Mt. Si Spanakopita

Inspired by the lushness of the surrounding forest, this warm phyllo dough is stuffed with braised spinach and melting feta.

SALAD

"Not Your Average Invasives" Greens with Balsamic Vinaigrette

A mix of gem lettuce topped with local blackberries, walnuts, and a sprinkling of parmesan.

MAINS

Teanaway Tenderloin

The flavor of this tenderloin is as savory as the drive from the Sound to Ellensburg on a gorgeous traffic-free summer day.

Greenway Gnocchi and Citrusy Brussels Sprouts

Whether you're getting out in the Greenway or wishing that you could, allow this pillowy pasta to envelope you in comfort. The lemon braised Brussels sprouts side is the citrus kick that we all need in December!

DESSERT

Middle Fork Mousse

This chocolate mousse color is inspired by the dirt and gravel trails of the Middle Fork Snoqualmie River Valley. Tasty, right? The payoff for all of this hard work is delicious, just like this mousse!

Ellensburg Eclairs

Just like a snowy day spent outside on the east side of the Greenway, these eclairs are both chilly and fun. A stripe of chocolate on top completes the whole look and promises to be the perfect finale to your dinner.

MIKE & MARK'S MIDDLE FORK MULE



Ingredients

- 2 oz gin (or vodka)*
- 1/2 oz lime juice
- 3/4 oz simple syrup infused with fir or spruce needles
- 2.5 oz ginger beer

**replace the liquor with club soda for a non-alcoholic version*

Notes from the Mixologist, Mike Woodsum

The search for a Greenway-inspired cocktail required looking no further than the towering and iconic evergreens that are the defining backdrop for life in this spectacular place. Infuse your simple syrup with the needles of a Douglas Fir or Sitka Spruce to give this mule its distinctive nose as well as a note of boreal-forest finish on the palate. The taste of Mailbox Peak on a chilly November day.

Like any mule, this libation will be best enjoyed in an ice-cold copper cup. Although your favorite REI metal cup will do just fine.

Does Mark Boyar know his name is being associated with this experimental beverage? No, he doesn't. All the more reason to blame him if you don't like it, I say.

Know this: when you raise your frosty cup and drink your Middle Fork Mule along with the Greenway staff, you'll be adding another stripe as one of the truly hard-core Greenway faithful.

Enjoy it in good health. Here's to the Greenway!