



Walla Walla Restaurant Month

WCCI Friday Night Italian Dinner Kit in Collaboration with The Sustainable Living Center's Walla Walla Valley Farm to School Program

Ragu di Pomodoro e Carne (o fungo) con Spaghetti

Miles Away Farm tomatoes, locally raised beef & pork (vegetarian option available), hand-made spaghetti from *passatempo taverna*

Capstone Farmstand Salad

locally grown salad greens, grapefruit supremes, avocado, *hayshaker-farms* winter radish, feta cheese, candied almonds, college-cellars verjus vinaigrette

Parmesan-Garlic Bread

locally baked rustic french loaf, parmesan-herb garlic butter

Classic Tiramisu

ladyfinger cookies, *walla walla roastery* espresso, mascarpone custard, dark chocolate shavings