

Cast + Crew Production Menu

CRACK

Lyle, Washington | October 6-18, 2026

Autumn Hot Beverage Station

Available at every meal with a rotating selection of hot water, black and herbal teas, warming digestive infusions, spiced apple cider, and chai on select days, with honey, maple syrup and dairy/non-dairy creamers.

A ginger-free herbal infusion will be available daily.

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CAST + CREW PRODUCTION MENU

CHEF PAIGE

Tuesday, October 6

LUNCH

Warm Harvest Chicken

slow-roasted herb + garlic chicken thighs
wild rice pilaf with cranberries, toasted hazelnuts + sweet potato
roasted delicata squash rings
balsamic roasted beets
goat cheese on the side
Vegetarian / Mikaela: roasted mushrooms in place of chicken

DINNER

Cider-Braised Grass-Fed Beef

slow-braised beef with apple cider, bone broth, thyme + sage
carrots, parsnips + celery root
creamy polenta served separately
Radicchio + arugula salad with pear, pickled shallot, toasted hazelnuts
+ balsamic reduction
goat cheese on the side
Vegetarian: cider-braised lentils + mushrooms

Wednesday, October 7

LUNCH

Slow-Roasted Herb Chicken Thighs

spicy honey butter on the side
apple-cider braised green cabbage with toasted pumpkin seeds
Butternut squash + bone broth soup with sage, thyme + warming
spices
grilled sourdough + gluten-free sourdough served separately
Vegetarian / Mikaela: white bean + roasted mushroom entree

DINNER

Pacific Northwest Salmon

elderberry-shallot compote
celery root mash
cider-glazed Brussels sprouts
roasted apples
Vegetarian: roasted maitake mushrooms with the same accompaniments

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CHEF PAIGE

Thursday, October 8

LUNCH

Fall Adobo Taco Bar

adobo-roasted turkey
roasted kabocha squash
bay leaf bone broth black beans
coriander rice
citrus purple cabbage slaw
salsa verde, pickled red onions + pomegranate
corn tortillas

Vegetarian / Mikaela: smoky roasted mushroom + black bean filling

DINNER

Red Wine Grass-Fed Beef Ragu

creamy polenta
roasted mushrooms
parsley gremolata

Vegetarian: mushroom-lentil ragu

Friday, October 9

LUNCH

Autumn Turkey Meatballs

sage + thyme
sourdough pasta + gluten-free pasta
roasted apple + fennel
cider-Dijon herb sauce

Vegetarian: mushroom-lentil meatballs

DINNER

Coconut-Tomato Pacific Northwest Fish Stew

local white fish
fennel, tomato, warm saffron-style spices, herbs + lemon
roasted winter squash
steamed rice + sourdough served separately

Dairy-free

Vegetarian: coconut-tomato white bean + mushroom stew

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CHEF PAIGE

Saturday, October 10

LUNCH

White Bean + Turkey Chili

roasted poblanos
lime, cilantro + avocado
maple cornbread + cultured butter on the side
Vegetarian: roasted squash + white bean chili

DINNER

Juniper-Braised Grass-Fed Beef

parsnip mash
glazed carrots
arugula, apple + fennel salad with roasted pepitas + honey-Dijon dressing
Vegetarian: juniper-braised mushrooms + lentils

Monday, October 12

LUNCH

Grilled Chicken Caesar

grilled romaine hearts
herb-marinated grilled chicken
garlic-Parmesan sourdough croutons
creamy Caesar dressing
shaved Parmesan on the side
GF croutons and dairy-free Caesar available separately
Vegetarian: grilled romaine with roasted mushrooms or jammy eggs

DINNER

Herb-Roasted Turkey Thighs

cranberry sauce
mashed potatoes
rosemary pan gravy
cider-glazed Brussels sprouts
maple-roasted carrots
Vegetarian: roasted maitake mushrooms with vegetarian mushroom gravy

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CHEF PAIGE TEAM | LED BY CHEF EMELIA

Thursday, October 15

LUNCH

Smoky Grass-Fed Beef + Sweet Potato Chili

avocado, cilantro + lime
shredded cabbage
cheddar + sour cream on the side
brown butter honey cornbread + GF/DF cornbread
Vegetarian: smoky black bean + sweet potato chili

DINNER

Moroccan-Spiced Chicken Tagine

preserved lemon + green olives
roasted carrots + dried apricots
warm spices
herbed basmati rice
charred cauliflower with cumin + parsley
Vegetarian / Mikaela: chickpea + roasted squash tagine

Friday, October 16

LUNCH

Tuscan Turkey + White Bean Soup

roasted tomato, cannellini beans, kale + fennel
Parmesan on the side
rosemary-garlic sourdough + GF bread separately
shaved fennel + apple salad with lemon vinaigrette + toasted walnuts
Vegetarian: Tuscan white bean + kale soup without turkey

DINNER

Wild Mushroom + Grass-Fed Beef Lasagna

roasted squash bechamel
sage
mozzarella + Parmesan
bitter greens salad with cider vinaigrette
Vegetarian: wild mushroom + roasted squash lasagna

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CHEF PAIGE TEAM | LED BY CHEF EMELIA

Saturday, October 17

LUNCH

Chicken Shawarma

roasted cauliflower + carrots
cucumber-herb salad
turmeric rice
olives + pomegranate

Vegetarian / Mikaela: spiced chickpeas + roasted mushrooms

DINNER

Korean-Inspired Pear-Braised Grass-Fed Beef

sesame-roasted sweet potatoes
garlicky greens
apple-cabbage slaw
steamed rice
scallions + toasted sesame

Vegetarian: miso-glazed mushrooms + crispy tofu or white beans

Sunday, October 18

LUNCH

Roasted Pumpkin + Coconut Chicken Curry

lime + cilantro
jasmine coconut rice with peas

Vegetarian: pumpkin, chickpea + roasted mushroom coconut curry

DINNER

Pomegranate-Molasses Roasted Chicken Thighs

warm spices + lemon
Basmati rice pilaf with toasted almonds, parsley + herbs
Roasted carrots with herbed labneh, coriander, mint + local honey
Charred cauliflower with tahini sauce, toasted sesame + parsley
Warm pita bread with olive oil + za'atar

Vegetarian / Mikaela: pomegranate-roasted cauliflower + chickpeas in place of chicken