



## Roast House Plated Dinner

Please select a salad, up to three (3) entrées, and a dessert for your group.  
Individual entrée counts must be received 72 business hours in advance.

### Salads

Sauvie Island Organic Local Greens, Hazelnuts, Dry Aged Jack, Sauvignon Blanc Vinaigrette  
Arugula, Roasted Organic Beets, Fennel, Aged Goat Cheese, Orange Vinaigrette  
Organic Spinach, Toasted Almonds, Goat Cheese, Roasted Oregon Bosc Pear Vinaigrette  
Organic Butter Lettuce, Apples, Oregon Blue Cheese, Buttermilk Dressing, Candied Pecans

### Entrées

#### **Butternut Squash and Gorgonzola Cheese Ravioli**

Brown Butter, Toasted Hazelnuts and Grana Parmesan  
\$30 per person

#### **Roasted Seasonal Vegetables**

Chickpea Cake, Zinfandel Reduction, Arugula  
\$32 per person

#### **Organic Roasted Chicken with Mustard Jus**

Whipped Potatoes, Wilted Spinach  
\$37 per person

#### **Sweet Briar Farms Slow Cooked Duroc Pork Roast with Citrus Jus**

Braised Greens, Thyme Roasted New Potatoes  
\$39 per person

#### **Oregon Black Cod**

Braised Root Vegetables, Greens, Daishi Broth, Chili Oil  
\$46 per person

#### **Roasted Northwest Salmon**

Saffron Rice, Brussels Sprouts, Lemon Butter  
\$47 per person

#### **Wood Grilled Cascade Natural 13oz. NY Strip**

Celery Root Gratin, Roasted Brussels Sprouts, House Made Worcestershire  
\$52 per person

#### **Wood Grilled Cascade Natural Beef Tenderloin**

Goat Cheese Whipped Potatoes, Braised Chard, House Made Worcestershire  
\$54 per person

### Desserts

Three Chocolate Chip Cake with Cream Cheese Buttercream

Spiced Pear Crumble with Crème Chantilly

Suzi's Pumpkin Pilgrim Pie

Gingerbread Cheesecake with Cranberry Jam

#### **Dinner served with:**

House Made Breads

Coffee and Tea Service

*All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.  
Menu prices are subject to change. Menus are subject to change based on product availability.*