



Roast House Small Party Plated Dinner

For parties of 20 or less

Starter

Sauvie Island Organic Greens, Grain Mustard Vinaigrette, Dry Jack, Hazelnuts
Organic Beet Carpaccio, Smoked Goat Cheese, Pistachio, Creamy Cider Vinaigrette
Farmer's Market Soup

Entrées

Smoked Winter Vegetables

White Beans, Mushroom-Garlic Broth, Herbed Bread Crumbs
\$35 per person

Black Pepper Half Chicken

Rice Croquettes, Watercress, Garlic Jus
\$37 per person

Coconut Braised Duroc Pork

Cabbage, Pickled Radish, Cracklins, Citrus Jus
\$41 per person

Short Rib "Pot" Roast

Mushrooms, Kale, Whipped Sunchokes
\$43 per person

Oregon Black Cod

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

Wood Grilled Cascade Natural 6oz. Beef Filet

Green Chili, Whipped Potatoes, House Made Worcestershire
\$48 per person

Wood Grilled Cascade Natural 13oz. New York Strip

Celery Root Gratin, Roasted Brussels Sprouts, House Made Worcestershire
\$51 per person

Chef's Choice Dessert

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.*