



Roast House Duet Plated Dinner

Please select a salad, an entrée, and a dessert for your group.

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

Duets

Filet Mignon and Butter Poached Shrimp,

Whipped Yukon Gold Potatoes, Beer Battered Onion Rings, House Made Worcestershire
\$68

New York Strip Loin, and Northwest Salmon

Potato Galette, Green Beans, Smoked Tomato Vinaigrette
\$67

Sweet Briar Farms Slow Cooked Pork Roast and Seared Scallops

Thyme Roasted New Potatoes, Tuscan Kale, Cider Bacon Jus
\$63

Organic Roasted Chicken Breast and Prawns

Green Onion Rice Pilaf, Green Beans with Lemon Butter
\$60

Vegetarian Entrée

Available upon request.

Desserts

Chocolate Cheesecake with Cocoa Crust and Coffee Caramel Sauce
Toasted Whiskey Pound Cake with Fresh Berries and Whip Cream
Roasted Seasonal Fruit Tart
Fresh Berry Bread Pudding with Bourbon Sauce

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.*