



Roast House Plated Lunch

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

Starters

Sauvie Island Organic Mixed 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
Wild Mushroom and Fontina Soup
White Bean Puree with Roasted Peppers and Pancetta Soup

Entrées

Jerk Chicken Salad

Hard Boiled Egg, Kabocha Squash, Goat Cheese, Red Onion, Greens, Cornbread Croutons
\$25 per person

Butternut Squash and Gorgonzola Cheese Ravioli

Brown Butter, Toasted Hazelnuts and Grana Parmesan
\$27 per person

Roasted Seasonal Vegetables

Chickpea Cake, Zinfandel Reduction, Arugula
\$29 per person

Organic Roasted Chicken with Mustard Jus

Whipped Potatoes, Wilted Spinach
\$34 per person

Sweet Briar Farms Slow Cooked Duroc Pork with Citrus Jus

Braised Greens, Thyme Roasted New Potatoes
\$36 per person

Oregon Black Cod

Braised Root Vegetables, Greens, Daishi Broth, Chili Oil
\$37 per person

Roasted Northwest Salmon

Saffron Rice, Brussels Sprouts, Lemon Butter
\$38 per person

Wood Grilled Cascade Natural Beef Tenderloin

Goat Cheese Whipped Potatoes, Braised Chard, House Made Worcestershire
\$44 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

Lunch 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.*