



ROAST HOUSE DUET PLATED DINNER

Please select one (1) starter, one (1) entrée, and a dessert for your group.

Starter

Organic Greens / Grain Mustard Vinaigrette / Dry Jack / Hazelnuts
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 Fontina Soup
White Bean Purée with Roasted Peppers and Pancetta

Entrées

Filet Mignon & Butter Poached Shrimp

Whipped Potatoes / Daily Harvest Vegetables / House Made Worcestershire
\$68.

New York Strip & Roasted Northwest Salmon

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

Sweet Briar Farms Slow Cooked Duroc Pork with Citrus Jus & Seared Scallops

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

Organic Roasted Chicken Breast & Prawns

Green Onion Rice Pilaf / Green Beans / Lemon Butter
\$60.

Vegetarian Entrée available upon request.

Desserts

Brown Butter Carrot Cake / Sticky Toffee Glaze
Chocolate Cheesecake / Cocoa Crust / Coffee Caramel Sauce
Seasonal Fruit Tart / Crème Chantilly

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.