



ROAST HOUSE PLATED DINNER

Please select one (1) starter, up to three (3) entrées, and a dessert for your group.
Individual entrée counts must be received 72 business hours in advance.

Starter

Organic Greens / Hazelnuts / Dry 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 Fontina Soup
White Bean Purée with Roasted Peppers and Pancetta

Entrées

Butternut Squash and Gorgonzola Cheese Ravioli
Brown Butter / Toasted Hazelnuts / Grana Parmesan
\$30.

Baked Mac and Cheese
\$30.
Add House Made Andouille Sausage \$32.

Organic Roasted Chicken with Mustard Jus
Whipped Potatoes / Wilted Spinach
\$37.

Sweet Briar Farms Slow Cooked Duroc Pork with Citrus Jus
Braised Greens / Thyme Roasted New Potatoes
\$39.

Roasted Northwest Salmon
Saffron Rice / Asparagus / Lemon Butter
\$47.

Cedar Plank Roasted Halibut
Whipped Potatoes / Daily Harvest Vegetables / Citrus-Mustard Glaze
\$48.

Wood Grilled Cascade Natural 13oz. NY Strip
Celery Root Gratin / Asparagus / House Made Worcestershire
\$52.

Wood Grilled Natural Beef Tenderloin
Goat Cheese Whipped Potatoes / Braised Chard / House Made Worcestershire
\$54.

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.