



ROAST HOUSE HOLIDAY 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.

Roast Organic Turkey
Winter Squash & Walnut Bread Stuffing, Green Beans, Cranberry Chutney, and Gravy
\$42 per person

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

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

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

Desserts

Spiced Pear Crumble with Crème Chantilly
Three Chocolate Chip Cake with Cream Cheese Buttercream
Toasted Almond Cream Breadpudding
Caramel Apple Cobbler with Crème Chantilly
Suzi's Pumpkin Pilgrim Pie
Gingerbread Cheesecake with Cranberry Jam

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.