

NW SALMON & PRIME RIB BUFFET DINNER

a pre-order is requested one week in advance of your arrival

wild local fresh chinook salmon
(species may vary due to availability!)
with swedish mustard-dill sauce

roast prime rib of beef
rubbed with our "prime time" herbs & peppers
served with sourcream horseradish sauce and
au jus

roasted oregon fingerling potatoes
with rosemary and garlic

roasted asparagus
with balsamic drizzle
(served at room temperature)

salad of organic local greens
with confetti of root vegetables, local radish
sprouts and toasted Oregon hazelnuts, garden
grape tomatoes and choice of one housemade
dressing (blue, ranch, balsami vinaigrette,
honey-dijon)

seasonal cheesecake
with fruit sauce and chantilly cream