

WILD SALMON & NEW YORK LOIN BUFFET DINNER

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

main course

wild salmon

*(species may vary due to availability!)
with swedish mustard-fresh dill sauce **

slow-roasted new york loin roast

*horseradish crème fraiche **

roasted oregon fingerling potatoes

*with garden rosemary and garlic/mashed yukon gold
potatoes with roasted garlic **

fried brussel sprouts

*with togarashi/roasted asparagus with balsamic drizzle
(room temperature)/charred broccolini **

salad of organic local greens

*with confetti of root vegetables, local radish sprouts and
toasted oregon hazelnuts,*

garden grape tomatoes and choice of one
house-made dressing *

small dessert selections

dessert from the list below

lemon-white chocolate bavarian mousse
*with cranberry or raspberry swirl and housemade
shortbread cookie **

seasonal cheesecake

*with sauce and chantilly cream **

chocolate kahlua silk pie

*with brown sugar-pecan crust, kahlua caramel and
whipped cream **

seasonal fruit cobbler

*served warm with vanilla ice cream **

chocolate bete noir

*(individual flourless chocolate cakes)
with orange-cardamom sauce **

**gluten-free (or can be adapted to be gluten free*

call for pricing and availability