



Plated Lunch Starters

Soup du Jour

Soupe à l'Oignon Gratinée
classic french onion soup with swiss cheese gratin

Fingerling Potato Salad
with frisee and warm bacon vinaigrette

Roasted Pear Salad
arugula and goat cheese with pomegranate glaze

Roasted Beet and Bleu Cheese
roasted beets, beans, spinach, forme d'ambert cheese
and hazelnuts with balsamic dressing

Caesar
hearts of romaine, caesar dressing,
grana pandano cheese and garlic croutons

Northwest Apple and Pear Salad
arugula and roasted hazelnuts
with a pomegranate vinaigrette

Butter Lettuce Salad
creamy mustard dressing with shaved basque sheep cheese

Includes:
Starter, Entrée, and Dessert

Fresh Baked Grand Central Bread and Tillamook Butter

A Selection of Fine Teas and Freshly Roasted Coffee
from Fonté Coffee Roasters of Seattle, Washington

A 20 % Service Charge will be added to the final bill
Menu pricing is subject to change without notice

1001 SW BROADWAY | PORTLAND, OR | 503.790.7125



Plated Lunch Entrees

Gigot Sept Heures
roasted root vegetables and gnocchi 31.95

Harissa Rubbed Mahi Mahi
sautéed wintergreens with preserved lemon couscous 30.50

Bacon Crusted Salmon
spinach risotto and sherry beurre noisette 31.95

Crab Cakes
grilled vegetables, curry beurre fondue and parsnip chips 32.95

Wild Mushroom Risotto
creamy arborio rice, parmesan cheese and port thyme reduction 27.00

Hanger Steak
roasted fingerling potatoes, seasonal vegetables and bordelaise sauce 33.20

Chicken Normande
braised with mushrooms and apples in a cider cream sauce 29.00

Pasta with Chicken and Serrano Ham
fresh basil, hazelnuts, and white wine cream sauce 28.50

Grilled Citrus Pork
spatzle, mushroom and sauce robert 27.95

Cobb Salad
grilled chicken, avocado, smoked bacon, bleu cheese, romaine, watercress,
tomato, hard boiled egg and stone ground mustard vinaigrette 26.50

Oregon Dungeness Crab Salad
mango, avocado and pomegranate vinaigrette 27.25

Caesar Salad
hearts of romaine, caesar dressing, grana padano cheese and garlic croutons
with your choice of salmon, chicken or prawns 26.50

A 20 % Service Charge will be added to the final bill
Menu pricing is subject to change without notice

1001 SW BROADWAY | PORTLAND, OR | 503.790.7125



Plated Lunch Desserts

Trio of Mousse Terrine
layers of callebaut chocolate, espresso
and bitter orange mousses with chocolate genoise

Pavlova with Tropical Fruit
crunchy meringue topped with island fruits and chantilly cream

Tiramisu
lady fingers soaked in espresso, layered with a mascarpone mousse
topped with shaved chocolate and rum anglaise

Seasonal Cheesecake
with chantilly cream

Heathman Bread Pudding
croissant bread pudding with apricot glaze,
served with warm caramel sauce

Vanilla Bean Panna Cotta
vanilla aux parfume, creamy eggless custard
served with fruits in season

Oregon Apple Galette
buttery puff pastry with almond frangipane filling,
apples glazed with cider and caramel sauce

Oregon Apple and Pear Cobbler
topped with a brown sugar crust served with ice cream

Caramel Hazelnut Tart
with milk chocolate chantilly cream

Artisan Cheese Plate
chef's selection of artisan cheese with dried fruits and apple terrine
*add 5.00 per person

Mini Desserts
chef's selection of assorted mini desserts
may include: opera cake, haupia, lemon bar, devils food cake,
truffle, carrot cake, shortbread
*add 5.00 per person

A 20 % Service Charge will be added to the final bill
Menu pricing is subject to change without notice

1001 SW BROADWAY | PORTLAND, OR | 503.790.7125