



Plated Dinner Starters

Roasted Butternut Squash Soup
pureed and finished with basil pesto

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

Smoked Duck Breast and Pineapple Carpaccio
fresh basil and pomegranate glaze

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

Fingerling Potato Salad
with frisee, warm bacon vinaigrette and a poached egg

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

Caesar Salad
romaine hearts, garlic croutons, grana padana parmesan

Roasted Pear Salad
arugula and goat cheese with balsamic dressing

Butter Lettuce Salad
creamy mustard dressing with shaved basque cheese

Dungeness Crab Salad
with mango, avocado and citrus vinaigrette
*add 6.00 per person

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 Dinner Entrees

Bacon Crusted Salmon
spinach risotto and sherry beurre noisette 49.50

Wild Mushroom Risotto
creamy arborio rice, parmesan cheese and port thyme reduction 37.00

Lemon Ginger Stewed Kurabota Pork
sautéed spatzle and roasted root vegetables 41.00

Vegetarian Ratatouille
layered vegetable napoleon with roasted tomato sauce
and a gruyere wafer 36.00

Roasted Mahi Mahi
shingled with apples, potato risotto, beet tartar and cider glaze 44.10

Gigot Sept Heures
seven hour braised leg of lamb, gnocchi and roasted root vegetables 46.00

Puff Pastry Bouche
filled with roasted turkey, vegetables, veloute and sliced almonds 39.00

Grilled Tenderloin
l'ami louis potatoes, sautéed spinach and cognac sauce 58.00

Certified Angus New York Strip Steak
butter whipped potatoes, seasonal vegetables and maitre'd butter 53.00

Applewood Bacon Wrapped Fallow Venison
bourbon glazed squash, wild mushroom and huckleberry sauce 51.00

Guinea Fowl
with potato raclette and juniper sauce 38.95

Classic Duets

Petite Filet and Grilled Salmon
roasted potatoes and sautéed spinach 57.50

Seared Sea Scallop and Roasted Quail
polenta, and sherry buerre noisette 45.25

Chicken Breast and Prawns
roasted chicken breast and sautéed prawns with apple cream sauce
roasted fingerling potatoes and mushrooms 47.80

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Plated Dinner Desserts

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

Chocolate Gourmandise
warm flourless chocolate cake with callebaut chocolate sauce,
cocoa noel nib nougatine and vanilla ice cream

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 apricote glaze,
served with warm caramel sauce

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

Tart Tartin
upside down apple tart topped with vanilla gelato

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
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