

SEATED DINNER

All dinners include salad of gathered greens with herb vinaigrette, fresh vegetables, chef's choice of accompaniments, Wild Horse Artisan Bread with Tillamook creamery butter, dessert, Viaggio Estate Coffee, coffee and Tazo teas.

*Select One Entree groups of 20 or fewer
Select Two Entrees groups of 21-40 people
Select Three Entrees groups of 41 or more people*

APPETIZERS

Smoked Herbed Salmon Pate with Garlic Crostini
\$4.95

Warm Seafood Vol Au Vent
\$7.25

Sundried Tomato Mousse with Garlic Crostini
\$3.95

*Grilled Marinated Portabello Mushrooms with
Field Greens and Asiago Crostini*
\$4.25

ENTREES

Please select one

GRILLED CHICKEN
BREAST AND CHINOOK
SALMON MEDALLION
*Salmon Fillet, rubbed with
fine herbs, soy, and lime
accompanied by Grilled Citrus
Breast of Chicken*
\$30.50

SALMON COULIBIAC
*Fresh Salmon Fillet surrounded
by Spinach Pate, wrapped in a
flaky Puff Pastry and served
with Lobster Sauce*
\$29.00

PACIFIC NORTHWEST
MIXED GRILL
*A mixed grill of High Desert
Beef Tenderloin and fresh
Salmon Fillet.*
\$36.95

LONG BEACH RAZOR
CLAMS
*Crisp tender Razor Clams coated
with Japanese-Style Panko
Crumbs, pan-fried and served
with Remoulade Sauce*
\$29.00

BREAST OF APPLE
SMOKED FREE RANGE
CHICKEN
*Tender Breast of organic
Chicken lightly smoked
and served with
Hood River Apple demi-glace.*
\$30.50

NATIVE AMERICAN STYLE
PLANK SALMON
*Herb rubbed Salmon prepared
on a seasoned cedar plank.*
\$30.50

ROCK SHRIMP AMITY
*Fresh Rock Shrimp sauted with
Pinot Gris, mushrooms, garlic,
and shallots*
\$28.75

BROOK TROUT DUNDEE
HILLS
*Whole Boneless Trout stuffed
with fresh Spinach and toasted
Dundee Hazelnuts
baked and served with
herbed butter*
\$27.75

An 18.5% service charge will be added to all food and beverage

SEATED DINNER

All dinners include salad of gathered greens with herb vinaigrette, fresh vegetables, chef's choice of accompaniments, Wild Horse Artisan Bread with Tillamook creamery butter, dessert, Viaggio Estate Coffee and Tazo teas.

*Select One Entree groups of 20 or fewer.
Select Two Entrees groups of 21-40 people
Select Three Entrees groups of 41 or more people*

ENTREES

Please select one

Page two

HIGH DESERT BEEF TENDERLOIN

*Grilled Tenderloin Fillet with
Wild Mushroom Pinot Noir
demi-glace.
\$33.50*

HARDWOOD SMOKED PRIME RIB OF BEEF NORTHWEST

*Tender Prime Rib, slowly
smoke-roasted and served
with
Horseradish Sauce
\$31.95*

FLAME ROASTED NEW YORK STEAK WALLA WALLA

*New York Steak topped with
Tobacco Fried Onions
\$33.95*

ROAST PORK CHEHALIS

*Lean Roasted Pork Tenderloin
with Hood River Apple demi-
glace served with a
Chehalis Cranberry Relish
\$28.00*

HUNTER STYLE CHICKEN

*Grilled Chicken Breast
sauteed with garlic, onion,
tomato, and mushroom Pinot
Noir
demi-glace
\$27.75*

TENDERLOIN OF LAMB HOOD RIVER

*Lamb Tenderloin marinated in
rosemary and garlic
served with Hood River Pear
and Mint Chutney
\$34.95*

GRANDE FINALE

Please select one dessert

Cascade Berry Mousse with Chantilly Cream

Fresh Seasonal Berries with Chantilly Cream

Hood River Apple Strudel with Creme Anglaise

French Silk Gateau

Chocolate Decadence with Raspberry Puree

Alpine Swiss Pave with Coco Chantilly Cream

German Chocolate Cake with Coconut Maple Cream

Citrus Cheesecake with Mango Puree

An 18.5% service charge will be added to all food and beverage