



VALENTINE'S DAY

14 FEBRUARY 2019

FOR VEGETARIANS

FIRST COURSE

MILK GEL

puffed rice, mustard seeds, kohlrabi
iceplant, radishes, orange gremolata

CHOICE OF SECOND COURSE

BELGIAN ENDIVE

creme fraiche, cara cara orange
verjusette, pine nut, carrot grass

or

BEETS

grapefruit, almonds, sesame seeds
yogurt, hearts on fire

or

A SIMPLE SOUP OF LEEKS & POTATOES

garnished with rutabagas
& olive oil

INTERMEZZO

SOUR CHERRY SORBET

CHOICE OF MAIN COURSE

ROOT VEGETABLE VOL-AU-VENT

parsnip cream, farro wheat berries
sunchokes, carrots, walnuts
grapes, baby kale

ARTISAN CHEESE

BURRATA TO SHARE

dry hopped beer vinegar
maitake mushroom, onion jam
grilled bread

CHOICE OF DESSERT

MOUNTAIN ROSE APPLE CRISP

bourbon barrel aged maple syrup
vanilla ice cream

or

TIMBERLINE ALPINE CHOCOLATE PAVE

white chocolate milk crumb
dulce de leche, whip

\$108 Per Person | Excluding Gratuity

please call the Cascade Dining Room
for reservations 503.272.3133

