



THE RESORT
AT THE MOUNTAIN

Soup Offerings

Chef's Seasonal Soup Selection

Chef's Choice

\$4

Butternut Squash Bisque

Roasted Apple, Cashews, Crispy Beets

\$4

French Onion

Roasted Garlic Gruyere Crouton

\$4

All prices are per person.

Group food & beverage and audio visual subject to 21% service charge. Prices and selections are subject to change.

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Dinner Salads

(select one)

Organic Field Greens

Cherry Tomatoes, Bermuda Onion, Toasted Pumpkin Seeds, Chevre
drizzled with Sherry and Roasted Shallot Vinaigrette

or

Caesar Salad

Classic Caesar Salad with Roasted Garlic Croutons, Candied Walnuts
topped with Shaved Parmesan Cheese

Optional Salad Upgrades

Endive & Arugula

Roasted Corn, Red Peppers, Pears, Oregon Bleu Cheese and Toasted Hazelnuts

\$3 additional per person

Baby Spinach Salad

Organic Baby Spinach, Goat Cheese, Local Mushrooms,
Roasted Red Peppers, Orange Supremes with Bacon Honey Vinaigrette

\$3 additional per person

Caprese

Caprese Salad with Fresh Mozzarella, Tomatoes, Olive Oil and Basil,
served with Field Greens with Balsamic Vinaigrette

\$4 additional per person

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Dinner Entrees

Stuffed Chicken Breast

stuffed with Humboldt Fog Chevre and Herb, Toasted Pine Nuts,
served with an Oven-Dried Tomato Polenta Cake

\$49

Beef Tenderloin

Cocoa Nib-Crusted with Wild Mushroom Demi Glace, Roasted Fingerling Potatoes, Seasonal Vegetables

\$58

Tails and Trotters Thick Cut Pork Chop

Caramel Apple, Roasted Fennel, Corn and Chive Mashed Potato

\$48

Pan-Seared Scallops, Prawns & Salmon

served with Fettuccini, Artichokes, Broccolini and Tomatoes with a Triple Cream Sauce

\$49

Peppercorn and Fennel-Dusted Oregon Rack of Lamb

Red Wine-Braised Bermuda Onion, Harissa and Mint Israeli Cous Cous

\$59

Braised Beef Short Ribs

Root Beer Molasses, Roasted Beets, Creamy Polenta

\$54

Pan-Roasted Salmon

with Fingerling Potato, Seasonal Vegetable, Lemon and Sage Creme Fraiche

\$50

Vegetable Strudel

Asparagus, Portabello Strudel with Asiago, Chevre and
Roasted Tomato Pesto

\$40

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Dinner Combination Plates

Slow-Roasted Herb-Rubbed Prime Rib & Grilled Prawns

served with Yukon Mashed Potatoes and Seasonal Vegetables

\$60

Grilled Beef Tenderloin and Butter-Poached Lobster Tail

served with Wild Mushroom Glace and Drawn Butter, Boursin Mashed Potatoes and Seasonal Vegetables

\$85

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Dinner Desserts

Select one (1) item.

Cheesecake

served with a Seasonal Berry Compote and Chantilly Cream

Seasonal Bread Pudding

served with a Bourbon Crème Anglaise

Chocolate Decadence with Berries

Sorbet Trio

Seasonal Panna Cotta

Maximum 50 persons.

Oregon Berry Cobbler with Chantilly Cream

\$1 extra French Vanilla Ice Cream

Brownie Sundae

Warm Brownie served with Fresh Berries and French Vanilla Ice Cream

\$7 per person without dinner

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