



Annual Dinner at Mt. Hood Meadows

April 7th, 2018

Appetizer, Salad and Dessert included

APPETIZER

HAND CUT ONION RINGS

SALAD

SPRING SALAD

Arugula and heirloom beets, truffle goat cheese, candied nuts

Entrée Choices (*Choose one*)

WILD MUSHROOM CHICKEN

Bone in chicken breast, foraged mushrooms,
whipped potatoes, tarragon butter...26

SPRING KING SALMON

Salsify puree, squash tournées, blood orange beurre blanc...32

FILET MIGNON

Twice baked potato, haricots verts, sauce béarnaise...36

SEASONAL VEGETABLE PLATE

Squash tournées, salsify puree, haricot verts, foraged mushrooms...19

Dessert

BOURBON CRÈME CARAMEL

Presented by: *Executive Chef Daniel DeHay*