



Annual Dinner at Mt. Hood Meadows

April 13th, 2019

*Appetizer, Salad and Dessert included
(Gratuuity not included)*

APPETIZER

BRAISED PORK BELLY

Gojuchang, orange marmalade, pecan

SALAD

SPINACH AND ROCKET GREENS

Rogue blue, charred Bermuda onion, cracklins, rye croutons,
smoked heirloom tomato vinaigrette

Entrée Choices (Choose one)

DRAPER VALLEY CHICKEN

Bone in chicken breast, braised kale and brie stuffed, sherried cremini cream,

roasted root vegetables, wild rice pilaf...29

SPRING ALASKAN HALIBUT

Parsnip mash, asparagus, wild rice pilaf, Sea scallop-lemongrass cream...39

FILET MIGNON

Bacon wrapped, duxelle, smashed fingerling potatoes, asparagus, pinot demi...38

Dessert

CARAMEL POUND CAKE

blackberries, cardamom, double cream

Presented by: *Executive Chef Matthew Grimsley*

