

Christmas Eve 2009

The price set against the entrée is for all three courses

◆ Appetizers ◆

Saffron-scented Mediterranean Fish Soup

Fried leeks

Or

Risotto Fritters

Stuffed with duck confit, basil, Fontina cheese, pine nuts

Vine-ripened tomato sauce

Or

Organic Field Green Salad

Toasted Oregon hazelnuts, blue cheese, pears,

Tomatoes, raspberry vinaigrette

◆ Entrees ◆

Slow-roasted Angus New York Strip Steak

Gratin potatoes, sautéed baby vegetables,

green peppercorn sauce \$46

Or

Herb-crusted Black Sea Bass

Creamed leeks and Yukon Gold potatoes, Cabernet wine reduction \$43

Or

Whole-roasted Marinated Rack of Carlton Pork

Garlic whipped potatoes, sautéed brocolini, baby carrots,

Sweet mustard sauce \$39

Or

Sautéed Oregon Petrale Sole

Chanterelle mushrooms, spinach, fingerling potatoes,

Gewurztraminer beurre blanc sauce \$41

◆ Desserts ◆

Traditional English Christmas Pudding

Chantilly Cream

Or

Egg Nog Crème Brûlée

Or

Chocolate Marquis

Tangerine Caramel Sauce

"Merry Christmas to all, and to all, a good night"

Price excludes drinks and gratuity

503-636-2667