

# Falls Room

*Finer dining*

Wednesday—Sunday 5:30—8pm last seating

## PRIX FIXE

PLEASE CHOOSE ONE DISH FROM EACH COURSE

VEGETARIAN OPTIONS ARE AVAILABLE

Four Courses \$115

Wine Pairing \$35    Three Selections

### FIRST COURSE

#### VOL AU VENT

Shitake Mushrooms and Sun Dried tomato Sauce

#### PATE DE CAMPAGNE

Pork Pate, Crostini, Cornichons, Stone Ground Mustard

### THIRD COURSE

#### TENDERLOIN OF BEEF

Peppercorn Sauce, Asparagus, Sautéed Red Potatoes

#### BREAST OF DUCK

Port Wine Reduction, Rice Pilaf, Asparagus

#### LAMB CHOP

Sautéed Summer Vegetables, Bulghur Pilaf

#### CEDAR PLANK COHO SALMON

Garden Vegetables, Rice Pilaf

### SECOND COURSE

#### OREGON DOVER SOLE

Crab Meat and Scallops Stuffing, Beurre Blanc

#### LOBSTER BISQUE

### FOURTH COURSE

#### CREPE SUZETTE

Vanilla Ice Cream

#### BERRIES ROMANOFF

With a hint of Grand Marnier

#### CRÈME BRULÉE

With Blueberries

#### HOOD RIVER PEAR

Pinot Noir Poached, Mascarpone Cheese

## RETRO DINING

ALLOW US TO PREPARE FAVORITE DISHES OF THE YESTERYEARS RIGHT AT YOUR TABLE SIDE

*Caesar Salad*

*Steak Diane*

*Banana Foster*

\$105 per person    prepared for 2

Please give advance notice during reservation for Retro dining option.

Gratuity is additional

Consuming raw or undercooked proteins may increase food-borne illness