



COLUMBIA GORGE  
HOTEL & SPA

## Simon's Cliff House

Thursday - Saturday

6pm - 8pm (last seating)

\*AVAILABLE SUNDAY - WEDNESDAY FOR PARTIES OF SIX OR MORE\*

### PRIX FIXE MENU

*Curated by our Culinary Talents utilizing Northwest Food Sources*

FIVE COURSES

115

WINE PAIRING

*for three selections*

30

*Please choose one item from each course*

#### FIRST COURSE

##### Array of Appetizers

*serves two people*

#### SECOND COURSE

##### Hood River Harvest Salad

Mesclun Greens / Hood River Pear / Crumbled Goat Cheese / Roasted Hazelnuts

*Pomegranate-Huckleberry Dressing*

or

##### Lobster Bisque

#### THIRD COURSE

##### Citrus Sorbet with Mint

#### FOURTH COURSE

##### Wild caught Pacific Sockeye Salmon

Pan Seared / Citrus - Dill Butter / Rice Pilaf / Spring Vegetables

##### Lobster Linguini

Saffron Chardonnay Cream / Shaved Dubliner Irish Cheddar

##### Tournedos of Beef

Two Tenderloin Filets of Beef / Whiskey-Peppercorn-Hoisin Sauce /

Roasted Potatoes / Spring Vegetables

##### Lamb Chops

Herb Crusted / Yukon Gold Potato Mash / Spring Vegetables

##### Mushroom Pasta

Oregon Morels & Shiitake Mushrooms / Pappardelle Noodles / Chardonnay Cream Sauce /

Black Truffles / Shaved Parmesan / Toasted Baguette

##### Duck Breast

Pan Seared / Mission Fig & Port Wine Sauce / Wild Rice Pilaf / Spring Vegetables

#### FIFTH COURSE

##### Berries Romanoff

##### Crème Brûlée Cheesecake

##### Pistachio Baklava

##### Apple Pie à la Mode

Poached Hood River Pear / Mascarpone Cheese / Walnuts