

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

Wild Mushroom and Fire Roasted
Tomato Cream

PATE DE CAMPAGNE

THIRD COURSE

TENDERLOIN OF BEEF

Peppercorn Sauce, Asparagus,
Sautéed Red Potatoes

BREAST OF DUCK

Port Wine Reduction, Rice Pilaf, Vegetables

LAMB CHOP

Sautéed summer Vegetables,
Roasted Potatoes

CEDAR PLANK COHO SALMON

Garden Vegetables, Rice Pilaf

SECOND COURSE

OREGON DOVER SOLE

Crab Meat and Scallops Stuffing,
Beurre Blanc

LOBSTER BISQUE

FOURTH COURSE

Triple Chocolate Mousse Tower

Raspberry Sauce

BERRIES ROMANOFF

With a hint of Grand Marnier

CRÈME BRULEE

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

\$135 per person prepared for 2

Please give 24 hours notice for Retro dining option.

Gratuity is additional

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Consuming raw or undercooked proteins may increase food-borne illness