



PLATED DINNERS

All plated dinners include a dinner salad, fresh seasonal vegetables, artisan rolls, freshly brewed Bellatazza coffee, decaffeinated coffee, an assortment of Harney teas and dessert.

Dinner Salad

Please select one of the following:

Great Hall Caesar Salad

Fresh romaine tossed with caramelized walnuts, sundried cranberries, shaved Parmesan cheese, crostini and Sunriver's zesty Caesar dressing

Homestead Spinach Salad

Baby spinach, Oregon blue cheese, shaved red onion and fresh roma tomatoes served with mustard vinaigrette

Oregon Signature Salad

Baby field greens wrapped in cucumber with fresh berries, hazelnuts and baked goat cheese served with a Madras mint kiwi vinaigrette

Sage Springs Salad

Butter lettuce, hearts of palm, sunflower seeds, pear tomato, shaved Tumalo tome served with a creamy Italian dressing

Woodlands Salad

Fresh tomato, basil and Buffalo mozzarella Napoleon with fresh pesto

Dinner Entrees

Filet Mignon

*Bacon wrapped filet with black truffle demi
Yukon potatoes au gratin*

Grilled New York

*12 oz New York strip with house made Worcestershire and marchands de vin
Sour cream and chive mashed potatoes*

Wild Northwest Salmon

*Seared Northwest salmon with a cherry port reduction
Beluga lentil ragout*

DINNER ENTREES CONTINUED

Roasted Pork Tenderloin

Roasted pork tenderloin with Pendleton mustard jus



Sweet corn fritters

Seared Pacific Snapper

Seared Pacific snapper served on a warm salad of white beans, escarole and wild mushrooms with lemon caper butter

Imperial Stock Ranch Lamb Rack

*Crusted rack of lamb with caramelized shallot chutney
Barley pilaf*

Roasted Breast of Chicken

*Asiago crusted airline breast with a morel cream sauce
Blue cheese polenta*

Steak and Prawns

*Grilled New York steak with sautéed gulf prawns and roasted garlic aioli
Caramelized onion mashed potatoes*

Steelhead and Pacific Prawn

*Seared steelhead and grilled pacific prawns with a tarragon citrus cream sauce
Horseradish watercress potato cake*

Roasted Chicken and Lamb T-Bone

*Chicken roulade and grilled lamb T-bone steak with heirloom tomato red pepper reduction
Sweet pea risotto*

Tenderloin and Lobster Tail

*Tenderloin of beef and butter poached lobster tail served with a citrus chipotle hollandaise
Creamy Parmesan polenta
Market Price*

Destination Earth

*Organic baby lettuce, heirloom apples, toasted hazelnuts and Oregon blue cheese salad
Grilled rack of Roosevelt Elk served with shaved chestnuts and a huckleberry reduction
Whipped Klamath Falls pearl potatoes
Honey glazed organic squash*

Vegetarian Alternatives

*These plated entrées are available in addition to the above selections,
the price will be the same as your main entrée*

Warm Seitan Salad

*Fried Seitan with fresh wild mushrooms and sautéed greens salad
served on a warm fine herb polenta cake with chive garlic oil and a truffled cream*

Pappardelle Pasta

*Sautéed shiitake and oyster mushrooms, garlic, shallots, white beans and
pappardelle pasta*



Vegan Surf and Turf

Grilled filet of herbed seitan with roasted garlic, fried shiitake mushrooms with sweet citrus and ponzu reduction separated by a crispy sweet carrots and toasted rice cake

Portobello Tower

Grilled Portobello mushroom stacked with roasted tomato, artichoke and goat cheese with a tomato-thyme vinaigrette

Desserts

Please select one of the following desserts:

Grand Marnier Brûlée

Chocolate chiffon cake topped with Grand Marnier infused brûlée, wrapped in dark chocolate ganache

Chocolate Sumapaz

Coffee infused dense chocolate cake made with single origin Columbian chocolate

Fresh Berry Tart

Assorted Pacific Northwest berries with vanilla custard

Honey Trifle

Honey cake with a light crème fraîche and mixed berry filling

Raspberry Charlotte

Light chocolate chiffon cake with chocolate mousse and fresh raspberries

Marionberry Cobbler

Served with vanilla bean ice cream

Brown Butter Pear Tart

Poached pears baked in brown butter almond cream