

SAMPLE SEASONAL MENU

In House Special Menu
Celilo Dining Room

First Course

Sweet Carrot Soup

Prairie Creek Farm organic gold and orange carrot soup topped with extra virgin olive oil

Second Course

Roasted Beet Salad

With grated Winchester gouda cheese and salad of micro greens

Third Course (choice)

Coho Salmon

Pan-seared, over gold potato puree with grilled broccolini, glazed carrots and sauce sweet garlic and chive butter.

Or

Bucatini with Chanterelles Mushrooms

Artisan pasta tossed with local wild mushrooms, fresh herbs, garlic and grated Grana cheese.

Or

Grilled Ribeye Steak

Cascade Natural beef ribeye. Sauteed Brussels sprouts, purple potato puree and red wine sauce.

Dessert

Chocolate Mousse Cake

With chocolate shavings and house made chocolate ice cream.

Or

Berry tarte

With berry sauce and house made vanilla ice cream.

Or

Classic Crème Brulee

Non-alcoholic beverages and brewed coffee.