

FIRST COURSES

Smoked Scallops with Steelhead Roe with Grape Gremolata

Horseradish Creme Fraiche, Frisee in Dill Verjusette

Hazelnut Finished Danish Pork Collar

Granny Smith Apple Puree, Radicchio, Pickled Pumpkin, Hazelnut Oil in Powdered Form

Goose Breast Pastrami & Jacobsen's Pinot Noir Salt

Greek Yogurt, Oatmeal Crumble, Pear Sauerkraut

Slow Poached Egg with Maitake Mushrooms

Black Truffle Gremolata, Pork Consomme Poured Over a Hot Rock

James Beard's Oyster Stew

*Extra Small Pacific Oysters Simmered in Cream & Milk with a Hint of Tabasco
Lemon Oil, Smoked Butter, Lodgemade Oyster Crackers*

Frisee & Emmer Farro Salad with Sweet Corn Pot du Creme

Huckleberry Jam, Egg Yolk, Smoked Hazelnuts, Pickled Mustard Seeds

Radicchio Salad with Bündnerfleisch & Goat Cheese

Pumpkin/Malt Vinaigrette, Pine Nuts, Shaved Fennel, Freeze Dried Currants

MAIN COURSES

Chitarra Pasta with Slow Poached Egg & Neuske's Applewood Bacon

Spaghetti Squash, Kiokawa Apple, Cada Dia Aged Cheddar, Pine Nuts, Fresh Chives

La Quercia Prosciutto Wrapped Draper Valley Chicken Breast

Roasted Parsnips, Bosc Pears, Celery Root, Black Truffle Glace

Hunter Sausage with Oregon Sea Salt Cured Foie Gras

Cannelini Bean Cassoulet, Kabocha Squash, Roasted Parsnips, Truffle Breadcrumbs, Pickled Mustard Seeds

Carlton Farms Pork Cheeks Bourguignon

Turnips, Baby Carrots, Black Trumpet Mushrooms, Chive Spaetzle, Red Wine Demi Glacé

Columbia River Salmon with Griddled Kiokawa Apple

Kabocha Squash, Cauliflower, Cider Braised Greens, Smoked Hazelnuts

Carman Ranch Grassfed Beef Tenderloin

Russet Potato Steak, Spaghetti Squash, Black Trumpet Mushrooms, Turnips, Red Wine Demi Glacé

ALPINE ACTIVE MENU

While all of our regular menu dishes may be altered to satisfy your dietary needs, this menu specifically addresses common dietary restrictions with our favorite dishes that fulfill these needs. Please inquire with your server.

NORTHWEST ARTISAN CHEESE

one 8.00 | three 14.00 | five 20.00

Served with Smoked Hazelnuts & Pickled Grapes

Aged Cheddar | Cada Dia Creamery, Prineville, Oregon; *from Jersey cow's milk, aged for 12 months*

Glacier Blue | Cascadia Creamery, Trout Lake, Washington; *cow's milk, smooth textured blue veins*

Brindisi | Willamette Valley Creamery, Salem, Oregon; *raw Jersey cow's milk, lightly salty, semi-firm*

Freya's Wheel | Briar Rose Creamery, Dundee, Oregon; *soft-ripened, bloomy sheep milk, aged 2 months*

Tumalo Tomme | Juniper Grove Creamery, Redmond, Oregon; *alpine goat's milk aged on pine planks*

FROM THE PASTRY CHEFS

Skillet Baked Chocolate Chip Cookie | Hot From the Oven with Vanilla Ice Cream (allow 15 minutes) 7.50

Espresso Profiterole | Peanut Brittle Crunch Ice Cream, Chocolate Caramel Sauce 8.00

Bittersweet Chocolate Souffle Cake | Juniper Liquid Cheesecake, Almond Toffee Crunch 8.25

Pumpkin Crème Brûlée | Caramelized Sugar Crust, Cranberry-Cherry Compote, Butterpecan Cookie 7.50

Hood River Apple & Pear Crumble | Gingersnap Crumb, Honey Creme Fraiche, Dulce de Leche 8.50

*A photo is worth a thousand words...Share photos of your favorite Timberline dishes
on Facebook, Instagram or Twitter using the hashtag #timberlinelodge*