



CELEBRATING EASTER 2014

CASCADE DINING ROOM

Easter Menu

WELCOME REFRESHER

Timberline Mimosa

Fresh Squeezed Orange Juice

or

Hood River Apple & Rosemary Shrub

Glacial Aquifer Sparkling Spritzer

CHOICE OF STARTER

Deviled Eggs with Smoked Steelhead Caviar

Shaved Red Onion, Ice Axe Mustard Seeds

or

Chilled Puget Sound Manilla Clams

Italian Parsley, Preserved Lemon, Shallots, Olive Oil

CHOICE OF SOUP OR SALAD

Gingered Orange Carrot Soup

Creme Fraiche, Chives, Hazelnuts

Verjus Poached Pear & Belgian Endive Salad

Freeze Dried Currants, Radish with Herb Butter

Walnuts, Verjusette Dressing

SORBET INTERMEZZO

Lemon-Poppyseed-Riesling Sorbet

CHOICE OF MAIN COURSE

Cascade Natural Beef Tenderloin & Black Truffled Egg Souffle

Whole Smoked & Carved Beef Tenderloin Served with Red Potatoes Au Gratin

Griddled Broccolini & Wild Mushrooms, Country Gravy

Cedar Planked Columbia River Salmon Eggs Benedict

on a Lodge Made English Muffin with Sous Vide Eggs

Fresh Herb Hollandaise, Red Potatoes Au Gratin

Dungeness Crab Cake with Neuske's Applewood Bacon

Sous Vide Egg, Asparagus, Arugula, Grape Gremolata

Chicken Fried Chicken & Waffle

Cornbread Waffle, Neuske's Bacon

Griddled Apple, Country Gravy, Spring Onions

also featuring

Pastry Chef's assorted Easter Dessert Buffet

plus a breakfast buffet for children under 12

Vegetarian Menu Available On Request

50.00 per person | 20.00 for children

includes gratuity

the following may also be ordered for your table to share:

Artisan Cheese & Charcuterie Plate

Fresh Fruit Plate with Honeyed Yogurt Sauce

Plate of Fresh Made Muffins & Pastries

Lodge Made Bacon & Danish Collar Ham Plate

Hood River Apple-Oat Pancakes with Bourbon Barrel Aged Maple Syrup