

## STARTERS

### **GRILLED PRAWN BRUSCHETTA WITH A PRIMAVERA SALSA**

Aged asiago cheese and balsamic fusion

### **MEDITERANEAN ANTIPASTO PLATE**

Pesto virgin olive oil

### **SCALLOPS CRÈME BRÛLÉE**

Caramelized parmesan wafer

### **NORTHWEST FIVE ONION SOUP**

Tomato shallot soubise

### **CHILLED CARROT AND GINGER SOUP**

Crème fraiche and fried sage

### **CHIFFONADE OF GREENS AND TOMATO TOWER SALAD**

Italian Vinaigrette

## ENTREES

### **PACIFIC RIM BEEF SALAD**

Mesclun leaves, mangoes and lotus fruit. Crispy siphon noodles

### **ALASKAN HALIBUT FILLET SANDWICH**

Sour dough bread, cilantro relish and cucumber potato salad

### **CRAB AND SHIMP CAKE**

Exotic fruit chutney, lime Thai curry sauce and orange rice with pine nuts

### **THE PINNACLE BURGER**

Apple smoked bacon, cheddar cheese and bistro style shoestring potatoes

### **STERLING SILVER BEEF TENDERLOIN WITH OREGON BLUE CHEESE CRUST**

Grilled asparagus and scalloped potatoes

### **PENNE WITH GRILLED CHICKEN BREAST**

Lemon basil sauce, sundried tomatoes and arugula

### **VEGETARIAN COUSCOUS**

Grilled vegetables and fried mint leaves and harissa