



TASTE OF UTC

3 COURSE PRIX FIXE LUNCH MENU - \$24 PER PERSON. WINE & COCKTAIL PAIRING \$26

FIRST COURSE

HARVEST SALAD

MIXED FIELD GREENS, ROASTED BUTTERNUT SQUASH, DRIED CHERRIES
GOAT CHEESE, TOASTED PUMPKIN SEEDS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE.

ROASTED BUTTERNUT SQUASH BISQUE

ROASTED BUTTERNUT SQUASH PUREE, MAPLE AND MINT FOAM, PISTACHIO CRUMBLE.

DEILED EGGS

LEMON SCENTED YOLK MOUSSE, BEMKA CAVIAR, LUMP CRAB MEAT, TAJIN SPICE.

WINE PAIRING: BANSHEE BRUT, WILLAMETTE VALLEY, OREGAN

ENTREE

FRENCH DIP

SHAVED PRIME RIB, CARAMELIZED ONION, GRUYERE CHEESE
HOUSE MADE BRIOCHE HOAGIE, RED WINE AU JUS.

WINE PAIRING: REBELLIOUS RED BLEND, CA

PORK TENDERLOIN

COCA CHILI ESPRESSO RUB, SWEET POTATO AND APPLE HASH, BRANDY INFUSED DEMI.

WINE PAIRING: BANSEE PINOT NOIR SOMONA, CA

SEARED SALMON

FAROE ISLAND SALMON, BUTTERNUT SQUASH INFUSED RISOTTO, DRIED CHERRIES
FETA CHEESE, SAUTEED BROCCOLINI, WHITE WINE CREAM SAUCE.

WINE PAIRING: ALEXANDER VALLEY CHARDONNAY, CA

POST CLUB

THINLY SLICED BUTTERBALL TURKEY, TOASTED SOURDOUGH, SUNDRIED TOMATO AIOLI
HEIRLOOM TOMATOES, BUTTER LETTUCE, MAPLE SMOKED BACON, GRUYERE CHEESE.

WINE PAIRING: ANNE AMIE PINOT GRIS, WILLAMETTE VALLEY, OREGAN

DESSERT

ECLAIR

HOUSE BAKED PATE CHOUX, PUMPKIN FLAVORED PASTRY CREAM
WHITE CHOCOLATE GANACHE, PISTACHIO CRUMBLE.

CREME BRULEE

BROWN SUGAR AND MAPLE SCENTED CHILLED CUSTARD, FRESH BERRIES
SALTED CARAMEL CHANTILY CREME.

COCKTAIL PAIRING: ESPRESSO MARTINI