

TASTE OF UTC

3 COURSE PRIX FIXE LUNCH MENU - \$24 PER PERSON. WINE & COCKTAIL PAIRING \$28

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 CRÈME FRAICHE, PUMPKIN SEEDS.

WINE PAIRING: BANSHEE BRUT, WILLAMETTE VALLEY, OREGON

ENTREE

CHICKEN PAILLARD

PANKO & PARMESAN COATED THINLY POUNDED CHICKEN BREAST, MIXED FIELD GREENS
BURRATA, TOMATOES, ONION, BALSAMIC PEARLS, VINAIGRETTE.

WINE PAIRING: CHATEAU PILET, BOURDEAUX BLANC, FRANCE

MEDITERRANEAN SALMON BOWL

FAROE ISLAND SALMON GRILLED MEDIUM, WHITE RICE, MANGO VINAIGRETTE, TOMATOES
CUCUMBERS, HERB INFUSED QUINOA, GRILLED AVOCADO, FIELD GREENS, GOAT CHEESE.

WINE PAIRING: PISONI ESTATE "LUCY" ROSE, CA

TURKEY CRANBERRY & BRIE SANDWICH

THINLY SLICED TURKEY, BRIE CHEESE, CRANBERRY JAM, BABY ARGULA, FRENCH FRIES.

WINE PAIRING: PADRILLOS PINOT NOIR, MENDOZA ARGENTINA.

STEAK FRITES ADD \$15

GRILLED BISTRO CUT, SAUTEED SPINACH
SHOESTRING FRIES, BRANDY PEPPERCORN SAUCE.

WINE PAIRING: FORCE & GRACE CABERNET SAUVIGNON, PASO ROBLES CA

DESSERT

PROFITEROLE

HOUSE BAKED PATE CHOUX, VANILLA ICE CREAM, CHOCOLATE GANACHE, HAZELNUT CRUMBLE.

CREME BRULEE

BROWN SUGAR AND MAPLE SCENTED CUSTARD, FRESH BERRIES.

COCKTAIL PAIRING: ESPRESSO MARTINI