Valentine's Day at Multnomah Falls Lodge

STARTERS

-Shareable Starter-

Oregon Stuffed Mushrooms
Slow baked from Yamhill County, with smoked salmon, goat & cream cheeses

Bay Shrimp Ceviche
Tossed with tomato, cilantro & citrus. Served on wontons with Sriracha aioli drizzle

SALAD

Fresh local romaine with balsamic vinaigrette, topped with tomato, feta cheese, & onions.

ENTRÉES

Slow Roasted Prime Rib
*Generous trail cut, with roasted garlic mashed potatoes & fresh seasonal vegetable**

Chicken Parmesan
House breaded with linguine & oven roasted marinara sauce

Alaskan Salmon Filet
Hazelnut & cranberry crusted. Coconut rice & fresh seasonal vegetable

Vegetarian Eggplant Lasagna
House made with roasted vegetable & eggplant, with garlic toast points

DESSERT

Italian Panna Cotta
Delicately flavored with mango purée, topped with passion fruit curd & fresh raspberries.

Salted Caramel Chocolate Cake
Dark chocolate cake glazed in chocolate ganache, drizzled with salted caramel butter cream

WINE

-Wine by the Bottle-

RED
Cabernet Sauvignon, Pinot Noir or Merlot

WHITE
Chardonnay or Pinot Gris

SPARKLING
Brut, Rose or non- alcoholic Cider

*consuming raw or undercookeed meats, poultry, shellfish or eggs may increase your risk of foodborne illness