



Multnomah Falls Lodge

VALENTINE'S DAY MENU

Appetizers

shareable starter

Oregon Stuffed Mushrooms

Slow baked from Yamhill County, with smoked salmon, green onion, goat & cream cheeses

Bacon-Wrapped Dates

Crostini drizzled with bleu cheese cream sauce & balsamic reduction

Salad

Romaine tossed in Italian dressing with tomatoes, onions, pepperoncini, parmesan & roasted croutons

Entrées

Herb Crusted Prime Rib

Generous 10oz cut, slow roasted & served with garlic mashed potatoes & fresh seasonal vegetable*

Tarragon Cream Chicken

Grilled chicken with tarragon cream sauce. Served with garlic mashed potatoes & fresh seasonal vegetable

Miso Salmon

Wild Alaskan filet topped with white miso butter. Served with bay shrimp risotto & fresh seasonal vegetable

Grilled Pork Ribeye

Served in a Portobello mushroom cream sauce with a side of roasted garlic mashed potatoes & fresh seasonal vegetable

Cheese Ravioli

Stuffed ravioli with brown butter & sage cream sauce. Tossed with sundried tomatoes, roasted butternut squash, spinach & roasted walnuts

Desserts

Chocolate Mousse

Red Velvet Cake

Menu subject to change due to the availability of ingredients at the time of service

*consumption of undercooked meat may increase the risk of food borne illness