

Chef's Four Course Menu

Appetizer

won ton shumai

steamed chicken dumplings encased in won ton wrappers
served with a reduction of Mr. Yoshida's famous original gourmet sauce

or

szechuan tofu

fried & tossed in spicy szechuan sauce

**for milder palettes or a no gluten added alternative, substitute for sweet chili sauce*

Soup or Salad

spinach salad *v/ng*

dried cherries, candied walnuts, carrots, blue cheese crumbles,
& cider vinaigrette.

or

soup du jour

Entrée

gorgonzola butternut ravioli *v*

butternut squash ravioli sautéed with hazelnuts, spinach & tomatoes in
browned sage butter, finished with a reduction of balsamic
& rogue creamery Oregon blue cheese

or

blackened grilled salmon *ng*

blackened grilled salmon over garlic mashed potatoes & corn succotash

or

brisket

Northwest angus brisket braised 6 hours with Mr. Yoshida's spicy
demi-glace served with grilled asparagus & garlic mashed potatoes

or

chicken gnocchi

gnocchi sautéed in brown butter with spinach, hazelnut,
butternut squash, and romesco with grilled chicken

Dessert

vanilla bean crème brûlée

vanilla custard, fresh whipped cream, & cookie

or

chocolate decadence *ng*

dark chocolate flourless cake topped with
Oregon berry blend compote &
served à la mode

ng = no gluten added | v = vegetarian

\$50 per person