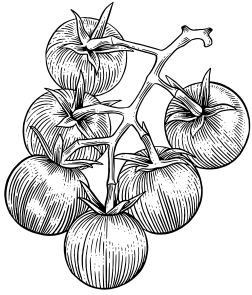
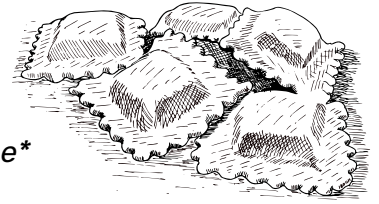


COTTAGE MENU



SEATS 7-16 PEOPLE, \$85 PP

We can accommodate any dietary restrictions with notice



FIRST COURSE

WEDGE SALAD

Organic Iceberg with Housemade Bacon, Green Goddess Ranch, Tomatoes and Everything Spice (GF)

ROASTED SQUASH + PEAR

Roasted Winter Squash, Roasted Pears, Goat Cheese, Greens, Pumpkin Seeds (GF)

BEEF CARPACCIO

Thinly Sliced Malheur River Grass-Fed Beef, Lemon Aioli, Pickled Shallots, Fresh Herbs (GF)

SECOND COURSE

BOLOGNESE

Housemade Fettuccine Bolognese with Parmesan (GF Available)

RICOTTA RAVIOLI

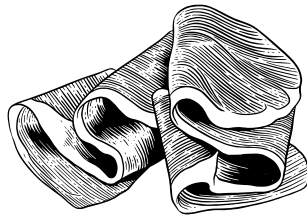
Housemade Ricotta Ravioli with Sweet Peas, Pancetta and Parm (Vegetarian Available)

POTATO GNOCCHI

With Mushrooms, Truffle Oil, Fresh Herbs, Parm (Vegan Avail.)



ENTREE



DESSERT

TENDERLOIN

Beef Tenderloin (Medium-Rare) with Sour Cream Mashed Potatoes, Seasonal Veggies and Au Poivre Sauce (GF)

STEELHEAD

Roasted Steelhead with Organic Polenta, Seasonal Veggies and Beurre Blanc (GF)

EGGPLANT PARMESAN

With Housemade Ricotta, Fontina, Mozzarella, Tomato Sauce, Parm (GF)

CHEESECAKE

NY-Style Cheesecake with Blackberry Puree

CHOCOLATE TART

Vegan Chocolate Coconut Tart with Oat Crumble and Whipped Coconut Cream (GF)

LEMON TART

With Creme Fraîche and Powdered Sugar

