



## THE DOMAIN

### STARTER

#### PRIME CHOPPED SALAD

Mixed field greens tossed with tomato, cucumber, red onion, pickled fennel, pumpkin seeds, roasted garbanzo beans, Granny Smith apple, radish, Tillamook cheddar with champagne raspberry vinaigrette

### ENTRÉE CHOICES

#### NEW YORK STEAK AU POIVRE

Lightly crusted with a four peppercorn blend, pink peppercorn cognac sauce and whipped potatoes

#### MESQUITE ROASTED CHICKEN CHOP

Boursin-stuffed, fire-roasted chicken chop served with mirapoix, housemade Maderia cream sauce, fresh herb and whipped potatoes

#### PACIFIC NORTHWEST WILD SALMON FILET

Served with romesco sauce, parsnip puree and fingerling potatoes

### DESSERT CHOICES

#### CHOCOLATE NAUGHTY CAKE

#### CRÈME BRULEE

### BEVERAGES

Fresh brewed iced tea, soft drinks and Kobos French Roast Coffee

Vegetarian and vegan options are available upon special request

Executive Chef Greg Samples

**\$60.00 PER PERSON**

PORTLAND  
**PRIME**

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