



THE ESTATE

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

PACIFIC DUNGENESS CRAB CAKES

Served with tomato gazpacho and sauce gribiche

ENTRÉE CHOICES

FILET OF BEEF TENDERLOIN & WILD PRAWNS

Served with whipped potatoes

DELMONICO BONE-IN RIBEYE & WILD PRAWNS

Served with whipped potatoes

CARLTON FARMS DOUBLE CUT PORK CHOP & WILD PRAWNS

House-cut, fire-grilled pork chop served with Milanese-style pan-seared egg, mascarpone caper Roma tomato cream sauce and whipped potatoes

PACIFIC NORTHWEST WILD SALMON FILET & WILD PRAWNS

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

Executive Chef Greg Samples

\$95.00 PER PERSON

PORTLAND
PRIME

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Vegetarian and vegan options are available upon special request

Executive Chef Greg Samples
\$95.00 PER PERSON