

Tina's

NW Wine Country Cuisine since 1991

Happy St. Valentine's Day!

... For Starters...

please choose one: (additional selections are \$14 ea.)

Half Dozen, Oysters Rockefeller

roasted with a spinach, cream, leeks, breadcrumb & parmesan topping (can be made gf)

Chilled Lobster Salad

served with fresh peas, fried lemon, scallion, tarragon, chervil, parsley & piquillo oils

Grilled Chorizo with Prawns & Polenta

4 big shrimp with fried polenta, in a smoked tomato & chorizo broth

Fried Brussels Sprouts

crispy capers, parsley, and beet chips dressed in a jalapeño ~ honey vinaigrette

Tina's Dungeness Crab Cakes

duo of cakes, served with a lime - chili aioli, and sesame cabbage/kale slaw

Sautéed Mushrooms in Truffled Marsala Cream

maitake mushrooms, asparagus and oregon white truffle

... Salad or Soup ...

please choose one: (additional selections are \$8 ea.)

Carrot~Ginger Soup with Crispy Shallot Garnish (vegan/gf)

Mixed Green Salad with Shallot Vinaigrette, Toasted Hazelnuts, 24 mo. Parmesan

... For Dinner ...

please choose one:

Prosciutto Wrapped Sea Scallops

served with a celery root puree and charred broccolini, and french green lentils

Pomegranate Glazed Duck Leg & Thigh

slow braised, with a pomegranate~pinot noir demi-glace, heirloom carrots and braised kales

Roasted Rack of Lamb

with juniper infused manchego gratin, grilled radicchio, toasted pine nuts and a rhubarb beurre blanc

Beef Tenderloin

garnet yam~scallion latkes, cognac demi-glace, pinot braised cipolini onions

Seared Pacific Halibut

purple potato & oyster mushroom hash, spinach & a green herb sauce, fried lemon

Truffle Roasted Chicken

organic & free range chicken, roasted cauliflower, fingerlings & asparagus, sauced with natural jus

Goat Cheese Soufflé

cypress grove goat cheese & fresh herbs, over tomato coulis, grilled broccolini

... Dessert...

please choose one: (additional selections are \$10 ea.)

Chocolate Mousse Pie with chocolate cookie crust, ganache, and black raspberry-pinot noir reduction

Roasted Strawberry & Rhubarb Shortcake with house baked biscuit, fresh vanilla whipped cream

Duo of Sorbet with cookie and fruit (spiced pear, lemon, huckleberry, raspberry)

\$65 per person, 4 Courses

please engage Michael for special events and catering questions, AMEX / V / MC / D , 20% gratuity included on groups of 6+

the state of oregon wants you to know: consuming raw or undercooked foods may increase your risk of food-borne illness