

PARAGON

Restaurant & Bar

BANQUET DINNER MENU

PRICES INCLUDE ARTISAN BREAD, SALAD, DESSERT & STUMPTOWN DRIP COFFEE SERVICE

FIRST COURSE

(SELECT ONE)

SOUP OF THE DAY

TRADITIONAL CAESAR

LOCAL FIELD GREENS
WITH LOCAL HONEY VINAIGRETTE

WILD ARUGULA SALAD

ADD \$2
MARIONBERRY VINAIGRETTE, SHALLOTS,
CANDIED WALNUTS & GOAT CHEESE

SECOND COURSE

(SELECT THREE)

HERB CRUSTED SNAPPER \$37.00

LEMON BUERRE FONDUE,
HERBED YUKON GOLD POTATOES, BRAISED LEEKS

STEELHEAD FILET \$35.50

SALMON FILET \$38.50
WARM CHERRY TOMATO MARMALADE,
BROCCOLI RAAB & ROASTED RED POTATOES

GRILLED PORK CHOPS \$36.00

BEER BRINED, FARO "RISOTTO", ENGLISH PEAS,
BABY CARROTS & CIDER BOURBON REDUCTION

NEW YORK STEAK \$42.50

FILET MIGNON \$48.50

GRILLED MEDIUM RARE, BITTER CHOCOLATE PORT DEMI GLAZE
DECAF COFFEE CRUSTED & MASHED POTATOES

ROASTED CHICKEN \$34.50

WILD MUSHROOMS, SEASONAL VEGETABLES & ROASTED RED POTATOES

VEGETARIAN PASTA \$31.50

FETTUCINI, WILD MUSHROOMS, BABY SPINACH,
GARLIC, WHITE WINE REDUCTION & GRANA PADANA

*VEGAN OPTION IS AVAILABLE, MADE WITHOUT CHEESE & BUTTER

DESSERT COURSE

(SELECT ONE)

CHOCOLATE TRUFFLE CAKE

WITH RASPBERRY COULIS & VANILLA WHIPPED CREAM

PEACH COBBLER

TOPPED WITH SHORTBREAD & VANILLA WHIPPED CREAM

LEMON BUTTERMILK PANNA COTTA

CANDIED LEMON PEEL

CORNMEAL POUNDCAKE

FRESH BERRIES & CARAMEL CRÈME FRAICHE

*SPECIAL EVENT MENUS ARE SUBJECT TO SEASONAL CHANGES