



## **Tastings of Flavors Menu** **Sample Tasting of Flavors 1 of 3**

### **SHRIMP**

Rock Shrimp Croquettes with Romesco Aioli

Sizzled Shrimp Cocktail with Tomato Gazpacho

Black Tiger Shrimp Escalivada with Grilled Vegetables and Lemon Olive Oil

Seared Shrimp Ceviche with Avocado, Jalapeno, and Citrus Vinaigrette

Spicy Shrimp Shooter with Tequila Mignonette and Papaya Relish

Gambas a la Plancha with Spanish Sea Salt and Arbequina Olive Oil

Chilled Shrimp with Sour Orange Mojo and Habañero Tartar Sauce

Down Island Shrimp Poke with Mango Slaw and Sweet Chili

Tangerine Shrimp Skewers with Diablo Barbeque Sauce

### **CRAB**

Blue Medal Crab Cake with Butter Lettuce and Basil Aioli

Snow Crab Fondue with Herb Focaccia

King Crab Legs with Citrus Butter

Lump Crab Fritter with Fiery Remoulade

Dungeness Crab Martini with Vodka Scented Tangerine and Crispy Brik

Local Crab Salad with Seared Pineapple and Citrus Cream

Bruschetta of Crab, Tomato, Roasted Garlic, and Tobacco Onions

Olive Oil Roasted Chicken with Spring Vegetable Salad Sauce

[Executive Chef Mark Whitehead](#)

**HOOD RIVER HOTEL & CORNERSTONE CUISINE**

102 Oak Street | Hood River | Oregon

Tel. 541-386-1900 | 800-386-1859 | Fax 541-386-6090 | [www.hoodriverhotel.com](http://www.hoodriverhotel.com)



## **Tastings of Flavors Menu Sample Tasting of Flavors 2 of 3**

### **TUNA & SALMON**

Charred Ahi with Chili Vinaigrette and Crispy Wonton  
Spanish Ortiz Tuna with Capers, Olives and Lemon Oil  
Smoked Salmon Potato Cake with Chive Sour Cream  
Seared Salmon Tartare with Picked Shitakes and Ginger Shoyu  
Marinated Tuna Sashimi with Shaved Radish and Fennel  
Traditional Lomi Lomi Salmon  
House Cured Gravlax with Classical Garnish

### **VEGATABLES & GRAIN**

Crispy Polenta with Feta Cream and Olives  
Wild Mushroom Strudel with Provolone and Mustard Sauce  
Sweet Onion Tart with Goat Cheese and Pinenut Crumble  
Marinated Artichokes with Tapenade and Preserved Lemon  
Roasted Asparagus with Caramelized Onion and Toasted Almonds  
Saffron Rice Croquettes with Garlic Ali-Oli  
Tomato Poke with Sweet Pepper, Avocado, Cucumber and Mozzarella  
Manchego Cheese Croquettas with Romesco Sauce  
Pearl Barley Cakes with Eggplant Caviar and Chive Creme Fraiche

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**Tastings of Flavors Menu  
Sample Tasting of Flavors 3 of 3**

**ANTI PASTA, FRUIT AND CHEESE**

Green Beans with Olive Oil, Garlic, and Pistachios  
Fava Bean Hummus with Cumin Spiked Flatbread  
Roasted Red Peppers with Feta, Arugula, and Cracked Olives  
Sherry Mushrooms with Garlic, Shallot, and Rosemary  
Marinated Olives and Marcona Almonds  
Citrus Marinated Papaya with Honey Drizzle  
Tunisian Spiced Watermelon with Cucumber and Mint Yogurt  
Field of Strawberries with Traditional Accompaniments  
Hood River Seasonal Fruits  
Hazelnut Crusted Brie with Brandied Apricots  
Potted Cypress Grove Goat Cheese  
Aged Cheddar, Smoked Gouda, and Manchego  
Farmhouse Cheese Fondue with Focaccia, Cauliflower, Tomatoes, and Broccoli

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