



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

SHRIMP

Rock Shrimp Croquettas 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



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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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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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