



Menu
Sample Spring & Summer Favorites 1 of 4

SALMON

Apricot Barbecued Salmon with Fried Leeks and Blackberry Honey Drizzle

Pinenut Crusted Salmon with Tomato Basil Relish

Chilled Paci c Salmon with Dill Aioli and Pickled Cucumber

Mango Glazed Salmon with Red Onion Salsita and Cilantro

Strawberry Scented Salmon with Butter Lettuce and Balsamic Syrup

Moroccan Spiced Salmon with Couscous and Orange Chutney

Salmon Dynamite with Crab Salad and Sweet Soy Sauce

Traditional Salmon with Lemon, Capers, and Chervil Butter

Pepper Seared Salmon with Pinot Noir Reduction

CHICKEN

Pesto Fired Chicken with Sweet Pepper Relish

Tuscan Chicken with Artichokes and San Marzano Jus

Red Chicken Marrakech with Preserved Lemon and Smoky Paprika

Grilled Rosemary Chicken with Olive Tapenade

Chicken Diablo with Wild Mushrooms and Cayenne Demi

Saffron Garlic Chicken with Tomato and Ali-Oli

Olive Oil Roasted Chicken with Spring Vegetable Salad

[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



Menu
Sample Spring & Summer Favorites 2 of 4

PORK

Harissa Fired Pork Loin with Local Berry Chutney
Sea Salt Crusted Pork with Capers and Skordalia Sauce
Gaucho Barbequed Pork with Sweet Onions and Avocado Mousse
Kahlua Smoked Pork with Scallion and Chimichurri Sauce
Pork Carnitas with Charred Corn Salsa and Flour Tortillas
Cherry Roasted Pork Loin with Bleu Cheese Crumble
Tunisian Pork Kebabs with Pomegranate and Chili Oil

BEEF

Charred Beef Filet with Horseradish Cream
Green Peppercorn Seared Sirloin with Tomato and Tobacco Onion
Mushroom Crusted New York with Sauce Bordelaise
Moroccan Beef Skewer with Minted Yogurt
Beef Tataki with Cilantro, Sesame Seeds, and Ponzu
Beef Machaca with Mole Cream and Corn Tortillas
Summer Beef Tenderloin with Pickled Onion and Remoulade

LAMB

Sea Salt Roasted Lamb with Pinot Noir Demi
Lamb Souvlaki Skewers with Sizzled Mint and Tahini Sauce
Herb Crusted Rack of Lamb with Grain Mustard and Natural Jus

[Executive Chef Mark Whitehead](#)



Menu
Sample Spring & Summer Favorites 3 of 4

VEGETARIAN

Crispy Polenta with Asparagus, Tomato, and Feta Cream

Roasted Vegetable Paella with Romesco Sauce

Chilled Vermicelli Pasta with Tear Drop Tomatoes, Sweet Peas, and Pesto Vinaigrette

Jamaican Jerk Tofu with Ripped Greens, Mango, and Sweet Chili Sauce

Lemon Artichoke Gemelli Pasta with Piquillo Peppers, Garlic, and Pinenut Crumble

Cretan Onion Pie with Chickpea Crust and Chive Sour Cream

Potato Cakes with Green Olives, Capers, and Sour Greens

SALADS

Organic Greens with Strawberries, Pinenuts, Feta Cheese, and Balsamic Vinaigrette

Butter Lettuce with Orange, Red Onion, Jicama, and Champagne Vinaigrette

Heirloom Tomatoes with Fresh Mozzarella, Basil, and Extra Virgin Olive Oil

Asparagus Salad with Belgian Endive, Sweet Pepper, and Sherry Vinaigrette

Spring Legume Salad with Tomato, Fennel, Arugula, and Mustard Vinaigrette

Corn, Jicama, Asian Pear, and Cucumber Salad with Avocado Puree

Watermelon Salad with Micro Greens, Fresh Horseradish, and Lychee Drizzle

Herb Crusted Rack of Lamb with Grain Mustard and Natural Jus

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SIDES

Paprika Roasted Potatoes

Israeli Couscous with Quinoa

Rice Pilav

Pearl Barley Risotto

Creamy Orzo

Mashed Potato Gratin

Jasmine Rice

STRAWBERRIES

Champagne Infused Strawberries with Chantilly Cream

Chocolate Dipped Strawberries

Strawberries with Balsamic Syrup

Galliano Spiked Strawberries with Basil and Cracked Pepper

Grand Marnier Scented Strawberries with Mango Puree

Mini Strawberry Tarts with Honey Ricotta

Waterfall of Strawberries with Brown Sugar and Crème Fraiche

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