



*Goldener Hirsch Inn*

*Banquet Menus*

WINTER 2009-2010

---

**LEVEL 1**

---

*(\$55 per person)*

*Soup/Salad (select one)*

Gem Lettuces with Riesling Poached Pear, Oregon Bleu and Pistachio  
Hearts of Romaine, Brioche Crouton, Toasted Parm, White Anchovies  
Soup du Jour

*Mains (select 2)*

Wiener Schnitzel with Herb Spätzle, Crispy Capers, Thyme and Citrus Beurre Blanc  
Steak Frites; Prime Ribeye with House Cut Fries and  
Oregon Bleu Cheese Salad, Sauce Bordelaise  
Brick Chicken with Shepherds Chevre Whipped Potatoes and Fennel Glazed Carrots

*Desserts*

Bavarian Apple Strudel with Vanilla Bean Ice Cream, Pecan Brittle

---

## LEVEL 2

---

*(\$70 per person)*

### *Starters (select one)*

*(Family Style)*

House Charcuterie Board; Various House Cured Meats, Pickles and Cherry Mustard

Fondue (\$10 supplement per pot)

### *Soup/Salad (select one)*

Gem Lettuces with Riesling Poached Pear, Oregon Bleu and Pistachio

Hearts of Romaine, Brioche Crouton, Toasted Parm, White Anchovies

Soup du Jour

### *Mains (select 3)*

Wiener Schnitzel with Herb Spätzle, Crispy Capers, Thyme and Citrus Beurre Blanc

Steak Frites; Prime Ribeye with House Cut Fries and

Oregon Bleu Cheese Salad, Sauce Bordelaise

Brick Chicken with Shepherds Chevre Whipped Potatoes and Fennel Glazed Carrots

Cast Iron Ahi, Green Risotto, Pancetta and Horseradish Consommé

### *Desserts*

Bavarian Apple Strudel with Vanilla Bean Ice Cream, Pecan Brittle

Amano Chocolate Souffle, Pine Nuts, Balsamic and Toasted Meringue Gelato

---

## LEVEL 3

---

*(\$85 per person)*

Choice of Amuse Bouche/Intermezzo

### *Starters (select one)*

(Family Style)

House Charcuterie Board; Various House Cured Meats, Pickles and Cherry Mustard

Fondue (no supplement)

### *Soup/Salad (select 2)*

Gem Lettuces with Riesling Poached Pear, Oregon Bleu and Pistachio

Hearts of Romaine, Brioche Crouton, Toasted Parm, White Anchovies

French Onion Soup

Soup du Jour

### *Mains (select 4)*

Wiener Schnitzel with Herb Spätzle, Crispy Capers, Thyme and Citrus Beurre Blanc

Steak Frites; Prime Ribeye with House Cut Fries and

Oregon Bleu Cheese Salad, Sauce Bordelaise

Brick Chicken with Shepherds Chevre Whipped Potatoes and Fennel Glazed Carrots

Cast Iron Ahi, Green Risotto, Pancetta and Horseradish Consommé

Daily Pasta

### *Desserts (select 2)*

Bavarian Apple Strudel with Vanilla Bean Ice Cream, Pecan Brittle

Amano Chocolate Soufflé, Pine Nuts, Balsamic and Toasted Meringue Gelato

Lemon Tart with Cranberry Preserve

Mignardises