

THE
TAVERN
AT HEATHMAN HOTEL

HAPPY
New Year

\$120 per person / \$30 per Child

— *Amuse* —

Smoked Salmon Cone with Tobiko

— *Appetizer* —

French Onion Dip with House Chips

— *First* —

Choice of

Crab Bisque or Mixed Green Salad

— *Second* —

Truffle Risotto

— *Third* —

Strawberry Sorbet & Champagne Toast

— *Fourth* —

Beef Wellington -sautéed spinach, bordelaise sauce

Roasted Monkfish -white bean ragout, fennel, artichoke
and beurre rouge

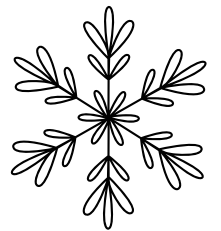
*Root Vegetable Pot
au Feu* -moroccan spiced broth with almond
pistou

— *Dessert* —

Chocolate Grasshopper

or

*White Chocolate and Pistachio Tart
with Raspberry*



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— WINE BY THE GLASS —

SPARKLING

Brut Argyle Dundee, Oregon.....	\$15	\$60
Rosé Argyle Willamette Valley, Oregon.....	\$15	\$60
Prosecco Coppolla Italy.....	\$14	\$40

WHITE & PINK

House White Rotating Selection.....	\$13	\$52
Rosé Day Wines Willamette Valley, Oregon.....	\$15	\$60
Sauvignon Blanc Goose Ridge Washington.....	\$16	\$56
Chardonnay Tyee Willamette Valley.....	\$16	\$64
Chenin Blanc Matanzas California.....	\$18	\$70
Chardonnay Laurekwood Ponzi Willamette Valley, Oregon.....	\$19	\$73
Chardonnay Cataclysm Columbia Valley, Washington.....	\$14	\$55
Rosé Maison No. 9 Provence, France.....	\$16	\$64

RED

House Red Rotating Selection.....	\$13	\$50
Pinot Noir Scenic Valley Willamette Valley, Oregon.....	\$14	\$56
Tempranillo COR Columbia Valley, Oregon.....	\$16	\$64
Pinot Noir Ponzi Tavola McMinnville, Oregon.....	\$19	\$70
Cabernet Sauvignon Goose Ridge Washington.....	\$14	\$56
Lenore Syrah Corvidae Columbia Valley.....	\$15	\$57
Red Blend Substance Columbia Valley.....	\$14	\$50
Beaujolais Villages Chilled Red Stephane Aviron New York, New York.....	\$16	\$60
Pinot Noir Bacus Willamette Valley.....	\$20	\$73

— SIGNATURE COCKTAILS —

<p>Cranberry Orange Margarita.....\$15 <i>el jimador reposado, cranberry, lime, agave, orange flower water bitters, orange wheel</i></p> <p>Winter Old-Fashioned.....\$17 <i>cognac, fernet branca, agave, orange bitters, served with a big cube, salt rim</i></p> <p>Symphony Sips.....\$16 <i>sugar, bitters, prosecco</i></p>	<p>Winters Elixir.....\$18 <i>monkey 47, alpe genepy, honey, lemon, meadow tea</i></p> <p>The Fall of Martin Pine.....\$18 <i>lewis and clark gin, sweet vermouth, ramazzotti, lapsang souchong</i></p> <p>Tavern Nightcap.....\$18 <i>cognac, sfumato, sugar, stumptown coffee, sambuca foam</i></p>
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— BEER —

<p>Porter- Buoy Brewing, Portland.....\$9 <i>full bodied, toffee, chocolate, subtle roast</i> ABV 5.5%</p> <p>Pilsner- Breakside Brewing, Portland.....\$8 <i>herbal, spicy, bready, crisp</i> ABV 5.0%</p> <p>IPA- 10 Barrel, Portland.....\$9 <i>citrusy, piney, light malt aroma, medium bodied</i> ABV 6.8%</p> <p>Hazy IPA- Fort George, Astoria\$9 <i>magnetic fields, citra hops, white wheat, juice</i> ABV 7.0%</p> <p>Power Jam Pale- Gigantic, Portland.....\$9 <i>Sponsoring the Rose City Rollers roller derby team</i> ABV 5%</p>	<p>Pilsner- Zoiglhaus Brewing, Portland.....\$7 <i>dry, crisp, spicy, snappy</i> ABV 4.8%</p> <p>Lager- Heidelberg Brewing, Tacoma.....\$7 <i>light, smooth, crisp, refreshing</i> ABV 4.0%</p> <p>IPA- Breakside brewing, Portland.....\$8 <i>tropical, grapefruit, light malt profile</i> ABV 6.5%</p> <p>Dry Cider- Baumans, Oregon.....\$9 <i>local apples, back sweetened with juice</i> ABV 5.5%</p> <p>Pacific Berry Cider, Portland Cider.....\$9 <i>northwest grown raspberries, marionberries, apples</i> ABV 6.5%</p>
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