

# Elk Lake Resort

## CHRISTMAS EVE 2017

Amuse Bouche  
Assorted Canapes

First Course  
Roasted Beet Salad with Frisee, Candied Bacon, Almonds and Orange Cardamon  
Dressing  
or  
Potato Leek Soup with Smoked Salmon, Cream Fresh and Chives

Main Course  
Lamb Lollipops with Bing Cherry-Espresso Demi, and Bleu Cheese Au Gratin  
or  
Roasted Half Chicken with Poblano-Cauliflower Puree and Braised Hominy  
or  
Pan Seared Rib-Eye with Chimichurri Pickled Onions and Peppers with Garlic  
Potatoes

Dessert  
Flourless Chocolate Cake  
or  
Port Poached Pear Stuffed with Mascarpone and Candied Walnuts

PRICE PER PERSON \$43

Kids Plate \$22

\*\*DINNER SEATING from 6 to 8 p.m. RESERVATIONS RECOMMENDED

Walk Ins Welcome based on Availability

CONTACT THE LODGE @ 541 480 7378 or [elresort@gmail.com](mailto:elresort@gmail.com)