

# Elevation

## Lunch Menu

Prix Fixe Menu – 12

### APPETIZERS

#### Oregon Forest Mushroom Soup

black garlic-Calabrian chili butter

#### Spring Salad

spring greens, asparagus, radish, peas,  
feta, roasted chickpeas, mint, avocado, herb vinaigrette

### ENTREES

#### Parmesan Crusted Halibut

lemon-caper beurre blanc, sautéed asparagus, caper infused rice

#### Smoke House Pulled Pork Sandwich

Carolina style BBQ Sauce, apple coleslaw, brioche bun

#### Vegetarian Wrap

Indian spiced chickpeas, whole wheat tortilla, pickled vegetables,  
avocado-tahini crema

#### Chicken Tomato Stew

roasted cauliflower, caramelized lemon, cous cous

### DESSERTS

#### Oregon Hazelnut Custard Pie

toasted hazel nuts,  
bittersweet chocolate-licorice dust, berry coulis

Many dishes include ingredients not listed on the menu. Please advise us if you have any food allergies or sensitivities.

### BEVERAGES

#### Soda & Lemonade

Pepsi, Diet Pepsi, Sierra Mist, Lemonade 3

#### Metolius Iced Tea

Peppermint cinnamon, stevia and chocolate 3

#### Coffee

Bellatazza Finca Vista Hermosa Guatemalan 2

#### Steven Smith Hot Teas

Brahmin-Black Tea, Lord Bergamot-Earl Grey,  
Meadow-Herbal, Mao Feng Shui-Green 3

#### White Wine

Starborough, Sauvignon Blanc 2021 8/27  
Landmark Vineyards, Chardonnay 2019 9/35  
Chateau Ste. Michelle, Riesling 2021 7/25

#### Red Wine

North Star, Merlot 2013, 11/34

#### Coffee Drinks:

Espresso, Americano, Latte, Cappuccino  
Matcha 3

All gratuities are designated to the CCI student scholarship fund.