

Columbia Gorge Hotel

World Famous Farm Breakfast™

Freshly-Brewed Stumptown Hair Bender Coffee
Portland's Own Handcrafted Tazo Tea Selections
Orange, Grapefruit, Cranberry or Tomato Juice

For the Table

Today's Selection of Breakfast Bakeries
Preserves & Farm House Creamery Butter
Warm Apple Fritters rolled in Cinnamon Sugar
A Selection of Tree & Vine Ripened Fruits

Steel Cut Oats & Banana Brûlée
Blackstrap Molasses, Sun Dried Cherries & Toasted Coconut

Entrée Selections

"Pastrami Spiced" Smoked Salmon Frittata
Hollandaise, Red Onion, Capers & Hand Churned Cream Cheese
Ranch Style Skillet Potatoes & Grilled Roma Tomato

Two Local Organic Eggs Any Style
Ranch Style Skillet Potatoes & Grilled Roma Tomato
Choice of: Daily's Applewood Smoked Bacon, Handmade Chorizo Links
Or Niman Ranch Dry Aged Ham

Traditional Eggs Benedict
Poached Organic Eggs with Lemon Hollandaise, Asparagus,
Shaved Niman Ranch Dry Aged Ham & Buttermilk Biscuit
Ranch Style Skillet Potatoes & Grilled Roma Tomato

Oregon Coastal Spa Breakfast
Egg Whites, Spinach, Dungeness Crabmeat & Fresh Mozzarella
On Yakima Flat Bread

Double Cut Pork Chop
Ginger Spiced Pork Chop & Eggs any style
Sweet Potatoes and Caramelized Apples

Da' Hood Huevos Rancheros
Organic Eggs, Black Beans, Cotija Cheese, Tortillas & Ancho Chili Sauce

Dog River Skillet Breakfast
Poached Eggs, Buttermilk Biscuits, Braised Piedmontese Short Ribs
Ranch Style Skillet Potatoes & Grilled Roma Tomato

Finale

Lemon Soufflé Pancakes
Fresh Berries, Pecans & Raspberry Syrup

Sides

Griddled Idaho White River Trout, Handmade Chorizo Links
Daily's Applewood Smoked Bacon
or Niman Ranch Dry Aged Ham

\$35 per person

Gratuity of 20% will be added for parties of six persons or more