

Elevation

The spring dinner at Elevation Restaurant serves as the Capstone course for students at Cascade Culinary Institute. Students learn the importance of utilizing seasonal and locally grown foods from regional farmers and producers, develop and refine skills, and rotate restaurant roles within cooking and service. Guest feedback is integrated into the students' learning experience.

Per person price is the entrée price, Add wine pairing for \$30

Soup/Salad

Wine Pairing - La Vielle Ferme Rose

Oregon Mushroom Chowder

Creamy and rich blend of mushrooms and herbs garnish with tempura oyster mushroom

Spring Green Salad

Strawberries, balsamic vinaigrette

Appetizer

Sake Pairing - Sayuri Nigori Sake

Hamachi Crudo

Raw Hamachi, ponzu & sesame dressing, sparkling grapes, compressed cucumber, jalapeno, red pepper curls

Wine Pairing - Borgo Scopeto Chianti Classico 2019

Duck Rilette

Confit duck, fresh baguette, pickled vegetables, plum jam

Entrées

Wine Pairing - Willamette Valley Pinot Noir 2023

Vegan Beet Risotto \$55

Creamy roasted beet risotto, koji, preserved lemon

Wine Pairing - Rodney Strong Reserve Cabernet Sauvignon 2018

Braised Beef Cheeks \$60

Tender braised beef cheeks, creamy parsnip risotto chimichurri puree and seared broccoli crown

Wine Pairing Crozes Hermitage 2019

Dual Cut Lamb \$65

Braised lamb shoulder and grilled lamb New York w/ mint chimi and potato mash

Wine Pairing - Te Mata Chardonnay New Zealand 2021

Chicken Saltimbocca \$60

Prosciutto, sage, and Romano stuffed skin on chicken breast, parsnip puree, purple carrot and gremolata

Desserts

Wine Pairing - Rutherford Sauvignon Blanc Napa Valley 2023

Strawberry - Balsamic Brioche Tart

Served with basil ice cream



All gratuities are designated to the CCI student scholarship fund.