



Columbus Inn

VALENTINE'S DAY 2025
4 COURSE PRIX FIXED MENU

\$80 per adult

price does not include beverages or gratuity

FEATURED COCKTAILS

Sweet & Spicy Margarita \$12

jalapeno infused blanco tequila, passionfruit liqueur, peach nectar & lime juice

Pear Lemon Drop \$14

Wild Roots Organic Pear Vodka, fresh lemon juice, simple

Blood Orange Cosmo Martini \$14

mandarin vodka, fresh squeezed blood orange, triple sec

ZERO-PROOF COCKTAIL

Peaches & Strawberry Punch \$10

peach nectar, pineapple juice,
muddled strawberries with simple, splash of soda

FEATURED WINES

WHITES & ROSÉ

Barone Fini Pinot Grigio \$12

VENETO, ITALY
dry & crisp, almond overtone with lively fruit

Barasiolo Gavi Bianco \$13

PIEDMONT, ITALY
fresh and floral aromas,
flavors of tart citrus & green apple

La Luca Prosecco Rosé Brut \$11

VENETO, ITALY
scents of red currants & raspberries

REDS

Erath Resplendent Pinot Noir \$13

WILLAMETTE VALLEY, OR
notes of raspberry, plum & pomegranate

Amabile Lambrusco Sparkling Rosso \$12

ITALY
sweet sparkler with bright red berry notes

Zinphomaniac Red Zinfandel \$11

CALIFORNIA
dark cherry, blackberry & spice

FIRST COURSE

CHOICE OF ONE

Classic Shrimp Cocktail

lemon vinaigrette, cocktail sauce

Salt Roasted Beets

whipped feta, blood orange, arugula, pickled red
onion, candied walnut & baklava crumbs, gyro spice

Cherry & Pistachio Salad

baby gem lettuce, burrata, red wine cherries,
fresh herbs, buttermilk pistachio dressing

Spicy Tuna Tartar

jalapeno, avocado, sesame-lime-ginger vinaigrette,
crackling wasabi aioli, yam & wonton chips

Surf & Turf Carpaccio

shaved raw filet, chilled lobster knuckle,
horseradish thousand island, crispy capers, radish & tarragon

SECOND COURSE

CHOICE OF ONE

CI Signature Crab Cake

beet remoulade, winter citrus & fennel slaw

Goat Cheese Gnocchi

tender duck ragout, butternut & swiss chard
smoked pint nuts & port cherries

Tuscan Tomato Bisque

fresh mozzarella-pesto panzarotti

Tortellini en Brodo

chicken confit & rosemary infused ricotta stuffed
pasta, sweet garlic broth with escarole & parm

Brick Oven Oyster Bienville

fresh shucked oysters, bacon, shrimp & mushroom
stuffing, garlic-herb butter

THIRD COURSE

CHOICE OF ONE

Steakhouse Filet Mignon

classic potato puree & creamed spinach

Miso, Soy & Sake Glazed Cod

ginger sweet potato puree, wok flashed green beans, shrimp dumplings, chili crisp

Roasted Lamb Loin

baby artichokes, peanut potatoes, endive-shallot puree, green olive tapenade, rosemary-lamb jus

Butter Poached Lobster

shrimp, pea & chanterelle risotto, saffron-lobster cream

FOURTH COURSE

Dessert Duo

Flourless Chocolate Torte

white chocolate mousse, strawberry preserves,
strawberry dust, chocolate covered strawberry

Salted Caramel Cheesecake

classic graham cracker caramel milk crumb

MENU SUBJECT TO CHANGE.

PLEASE ALERT US AT TIME OF RESERVATION OF ANY ALLERGIES/DIETARY RESTRICTIONS.

MENU MODIFICATION/SUBSTITUTIONS MAY NOT BE AVAILABLE.