

# COOPERS HALL

WINEMAKERS AND NÉGOCIANTS

## SUMMER APPETIZER MENU

### BOARDS

*priced per person*

- crudité + french onion dip
- artisanal cheese board
- charcuterie + smoked meat board
- Seaboard (*minimum of 25*) – oysters, boquerones, shrimp cocktail, smoked fish, tuna poke, bagna cauda, pickles, baguette, tortilla (GF)

### BRIE WHEELS

- 7# brie mon pere – cured tomato conserva, baguette, gluten free crackers - serves 75
- 2.2# brie de jouvance – cured tomato conserva, baguette, gluten free crackers - serves 25

### FINGER SANDWICHES

*minimum of 25*

- Hungarian sausage, lecsó, garlic aioli
- marinated squash, grilled peach, tomato vinaigrette
- smoked coulotte, heirloom tomato, horseradish aioli
- tempura cod, remoulade, cucumber salad

### SAVORY CUPS OF FUN

- pêche – savory peach custard, cherry tomatoes & their vinaigrette, grilled peach, crispy shallots
- "pizza" – burrata panna cotta, fennel confit, capers, crispy salami, basil oil
- fungi – parmesan mousse, maitake, melted leeks, pickled mushroom duxelles, almond-truffle cracker
- summer – buttermilk custard, fava bean, cucumber, strawberry, mint, garlic molasses, chives

### LAND & SEA

- fried chicken, hot mustard, dill pickle
- lemongrass-chicken meatball, coconut milk, pandan oil (df/gf)
- seared pork belly, carrot-ginger emulsion (df)
- grilled pork spinalis, tomato vinaigrette (df/gf)
- trout salad, beet chip, caper, lemon (df/gf)
- tomato-blackberry gazpacho, cucumber, trout roe (df/gf)
- grilled shrimp skewer, stone fruit salsa (df/gf)
- lemongrass-chicken meatball, coconut milk, pandan oil (df/gf)
- "pastor" taco, corn tortilla, seared nectarine, lonza (df/gf)
- smoked duck, farmers cheese, boysenberry toast
- grilled coulotte skewer, guajillo bbq (df/gf)
- cider braised lamb meatball, strawberry preserves, crème fraîche (gf)
- tuna crudo, sumac potato chip, fermented aji (df/gf)
- buttermilk crab salad, beet chip, green garlic, tobiko (gf)
- caviar, potato chip, French onion mousse (gf)

### VEGETARIAN

- polenta-raclette croquette, curried ketchup
- farmers cheese madeleines, wildflower butter
- tomato-piquillo deviled egg, chives (df/gf)
- French onion mousse, sumac potato chip (gf)
- grilled peach, ras el hanout, papalo, tomato vinaigrette
- eggplant parmesan, cured tomato conserva skewer
- roasted tomato soup spoon, grilled cheese crouton

### VEGAN

- lentil croquette, sorrel vinaigrette
- farmers market skewer, nori salsa verde (gf)
- tempura eggplant, black garlic molasses (gf)
- zucchini-jasmine fritter, stone fruit mostarda
- grilled cucumber & strawberry, green romesco (gf)
- tomato-blackberry gazpacho, cucumber, papalo (gf)

### THANK YOU TO OUR FARMERS

Groundwork, Vibrant Valley, Eloisa, Sun Gold,  
Gathering Together, Carman Ranch, Tails & Trotters,  
TwoXSea, Corfini, Cascade Organics, Cowbell, Real Good Food

**Executive Chef Keith Morris**



COOPERSHALL.COM  
WINERY & TAPROOM

404 SE 6TH AVE. PORTLAND, OR 97214 USA  
(503) 719-7000 / EVENTS@COOPERSHALL.COM



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## SUMMER DINNER MENU

*served family-style, priced per person*

**DINNER PACKAGE:** 1 salad, 2 mains, 2 sides

add bread and butter, additional sides or salads or main course

**DESSERTS** designed uniquely for each event

*\*allergies and dietary restrictions accommodated with advance menu planning*

### SALADS

**SUMMER CHICORIES** anchovy vinaigrette, cherry tomatoes, smoked onion crostini, parmesan

**SPRING GREENS** shaved cucumber, fennel, celery, scallion, parsley, red wine vinaigrette, sunflower seeds, bagel croutons (df)

**MUSTARD GREENS** summer fruits, romano beans, lemon-thyme vinaigrette, piave, almonds (gf)

### MAINS

**BUTTERMILK ROTISSERIE CHICKEN** lacto-fermented green beans, rouille (gf)

**ROASTED PORK BELLY** pickled tomatillo salsa, cilantro (gf/df)

**GRILLED COULOTTE** green romesco, mizuna (gf/df)

**ROASTED SALMON** kosho marinated tomatoes & stone fruit (gf/contains butter)

**SMOKED LEG OF LAMB** cucumber salad, watermelon vinaigrette, puffed sorghum, dill (gf)

**CORN RISOTTO** walla walla onion, sweet corn, piave, basil, European butter (gf)

### SIDES

**HARICOT VERT SALAD** shaved fennel, radish, tarragon-chili oil vinaigrette, sunflower seeds (gf/df)

**HEIRLOOM TOMATO SALAD** all the tomatoes, green beans, freekeh, buttermilk dressing, fried walla wallas

**GRILLED POLENTA** summer squashes, stone fruit, tomatoes & their vinaigrette, basil (gf/df)

**BLISTERED SHISHITOS** sweet corn puree, cherry tomatoes, pickled watermelon rind relish (gf)

**SUMMER GRILL** new potatoes, spring onions, sweet peppers, poblano soubise, pepitas, cilantro (gf)

**SWEET CORN SUCCOTASH** tropea onions, bell peppers, field peas, romano beans, fava beans, tasso cream, papalo (gf)

**ANSON MILLS RICE GRITS** charred allium-parmesan broth, taleggio, crispy shallots, chives (gf)

**MIMOLETTE MAC & CHEESE** pasta vesuvio, mimolette mornay, bbq breadcrumbs

**\*MENUS ARE SUBJECT TO SEASON AND MARKET PRICING**



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