

MONDAY-SATURDAY 5PM-8PM

AUTUMN DINNER

HORS D'ŒUVRES

PAIN ET BEURRE

Warm baguette served with imported French butter 6

CHOUX DE BRUXELLES

Crispy Brussels sprouts tossed in mustard seed apple cider vinaigrette, topped with crispy bacon lardons, and shaved parmesan 14

JAMBON ROULEX DE CHEVRE

Herbed goat cheese with thinly sliced prosciutto 12

TRUFFLE POMMES FRITES

House made shoestring fries, topped with truffle oil and shaved parmesan, served with house made fry sauce 12

SOCCA

Gluten free, grain free flatbread served with house made herb roasted garlic aioli, and olive tapenade 16

POIREAUX VINAIGRETTE

'Leeks in Vinagrette' – Braised and seared leeks, topped with our French vinaigrette and gorgonzola and walnuts 8



OVATION

BISTRO & BAR

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SOUPES ET SALADES

SOUPE DU JOUR

Ask your server about our soups 10

SALADE D'AUTOMNE

Baby spinach, warm bacon, seared shitake mushrooms, roasted butternut squash, red onion, and toasted walnuts with Apple Dijon vinaigrette 18

SALADE MAISON

Artisan greens, garden seasonals, topped with shaved parmesan and toasted pepitas, dressed with our French red wine shallot vinaigrette 14

VÉGÉTARIEN

RISOTTO D'AUTOMNE

PAIRING: LA CHAPINIERE SAUVIGNON BLANC

Butternut squash, toasted walnuts, leeks, local organic shitake mushrooms, Hood River pear and apple slices with shaved parmesan 22

PÂTES DE PISTOU

Linguini with house made French 'pesto' that uses chive and parsley with basil known as 'pistou' 18

PORTOBELLO BURGER

Marinated portobello cap with provolone cheese, heirloom tomato, potato bun dressed in pistou (vegetarian) 18

PLATS PRINCIPAUX

FILET DE RACASSE EN PAPILOTE

PAIRING: SEVEN SPRINGS CHARDONNAY

Light and flaky rockfish in a parchment pouch with potato, fennel, lemon, and thyme 26

POITRINE DE PORC

PAIRING: RAPTOR RIDGE PINOT GRIS

Pork Belly, served on a pumpkin purée, with sauteed Tuscan kale, grilled zucchini, and yellow squash 34

POULET A LA MOUTARDE

PAIRING: FABRE EN PROVENCE ROSE

'Mustard Chicken' organic chicken breast filets sautéed with bacon and served with a whole grain mustard cream sauce, wild rice blend, and steamed asparagus 28

STEAK AU VIN ROUGE

PAIRING: SWEET CHEEKS PINOT NOIR

Grass Fed Angus New York Strip with red wine shallot pan sauce, gratin potatoes, and steamed haricot vert (French green beans) 38

OVATION BURGER

PAIRING: AVEC LES BONS VŒUX

Grass fed organic beef, thick slices of brie cheese, caramelized onions, Ovation's signature burger sauce 18