



Passed Appetizers

TUNA TARTAR CONES

chive, lemon zest, dijon mustard, capers, truffle
\$35

APPLEWOOD-SMOKED WILD SALMON

with dill cream, caper berries on pita chips
\$29

“JUNIPER GROVE FARM” GOAT CHEESE

with apple pear compote on crostini
\$26

BEEF TENDERLOIN

horseradish cream and chives on sourdough toast points
\$31

OYSTER SHOOTER

18-month serrano cream, pickled melon, celery fronds
\$32

ASPARAGUS WRAPPED WITH PROSCIUTTO

finished with smoked salt and lemon zest
\$26

Hot Appetizers

SMOKED SALMON FRITTERS

parsley cream and lemon
\$29

MARINATED BEEF SKEWERS

with shiitake mushrooms and demi-glace
\$32

MOROCCAN MEAT BALLS

red curry and mint aioli
\$30

“TOM YUM” CHICKEN SKEWERS

kaffir lime and coconut cream
\$29

Group food & beverage subject to 21% service charge.

Prices and selections are subject to change.

Hotel Fifty & H₂O bistro & bar * 50 SW Morrison St. Portland, OR 97204 * 503.221.0711

TEQUILA SHRIMP

with green tabasco cream cheese canapés
\$32

NUESKES PORK BELLY

crispy beggars purse, pineapple and jalapeno relish, orange puree
\$31

All prices are per dozen.

Platters

FRUIT AND CHEESE

hand selected seasonal fruit, imported and domestic cheeses
\$39

CHARCUTERIE BOARD

selection of cured meats, mustards, pickles and breads
\$41

SUSHI PLATTER

spicy tuna rolls, smoked salmon rolls, and vegetarian rolls
\$42

THE GREEK

fresh hummus and tatziki, warm pita, assorted olives, tomatoes and cucumbers
\$37

Prices are per platter; a platter feeds 15 guests.

Utilizing local fresh ingredients and the highest quality products, the Hotel Fifty culinary team promises to deliver a memorable dining experience. Should you wish to personalize a menu, Chef Nicholas Yanes welcomes the opportunity.

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