



### **Dates**

Bleu Cheese, Roasted Eggplant-Quinoa Salad, Mango Tuile, Hummus Vinaigrette

### **Clams**

Chorizo Sausage, Tomato Concassé, White Wine, Garlic, Herbs

### **Pork Belly**

Soft-Poached Fried Egg, Polenta, Carrot Crumb, Salted Caramel Apple Butter

### **Pasta**

Fusilli Carbonara, Apple Wood Smoked Bacon, Garlic, Shallots



### **Mesclun Salad**

Organic Mesclun Greens, Candied Walnuts,  
Compressed Pear, Bleu Cheese, Blueberry-Balsamic Vinaigrette

### **Beet Salad**

Chevre, Edible Earth, Pomegranate, Hibiscus, Seed Cracker, Oregano Vinaigrette



### **Salmon**

Columbia River Chinook\*, Israeli Cous Cous,  
Asparagus, Zucchini, Red Bell Pepper, Sauce Chiron

### **Duck**

Smoked Muscovy Duck, Black Lentils,  
Crisp Brussels Sprout, Parsnip, Carrot-Cardimom Purée

### **Pork**

Brined Pork Chop, Yukon Gold Mashed Potatoes,  
Heritage Beans, Broccolini, Salted Caramel Apple Butter

### **Beef**

Piedmontese Beef Tenderloin\*,  
Pave Potato, Cherry Tomato, Cocoa Demi-Glace

### **Vegetarian**

Chittara Pasta, Stinging Nettle Pesto,  
Spring Vegetables, Aged Comte Cheese

***Three Courses \$82***

***Four Courses \$92***



## **Tasting Menu**

### **Mesclun Salad**

Organic Mesclun Greens, Candied Walnuts,  
Compressed Pear, Bleu Cheese, Blueberry-Balsamic Vinaigrette

### **Salmon**

Columbia River Chinook \*, Israeli Cous Cous,  
Asparagus, Zucchini, Red Bell Pepper, Sauce Chiron

### **Duck**

Smoked Muscovy Duck, Black Lentils,  
Crisp Brussels Sprout, Parsnip, Carrot-Cardimom Purée

### **Beef**

Piedmontese Beef Tenderloin\*,  
Pave Potato, Cherry Tomato, Cocoa Demi-Glace

### **Cheese**

Marcona Almonds, Fresh Fruit, Honeycomb

### **Dessert Trio**

Chocolate Cigar, Tiramisu, Sorbet

### ***Six-Course Tasting Menu \$110***

To be served properly, the Tasting Menu must be ordered by the entire table.



## **Recommended Wine Pairing**

**\$38**

2020 Trisaetum Vineyards Wichmann Dundee Dry Riesling  
*Newberg, Oregon*

2018 Benton Lane Winery Willamette Valley Pinot Noir  
*Monroe, Oregon*

2017 Sineann Sweet Sydney Zinfandel Ice Wine  
*St. Paul, Oregon*

**Kevin Ryan, Executive Chef**

\*USDA-mandated advisory: Regarding the safety of these food items, written information is available