



Medjool Dates

Date Tart, Smoked Chevre Cheese, Carrot, Apple Cider Reduction \$12

Clams

Manila Clams, Chorizo Sausage,
White Wine, Garlic, Herbs, Grilled Brioche \$17

Crab Cakes

Dungeness Crab, Pickled Fennel, Shallot, Black Garlic-Caper Remoulade \$26

Pork Belly

Pork Belly, Hominy Grits, Egg, Waffle Crumbs, Maple Gastrique \$12

Mesclun Salad

Organic Mesclun Greens, Candied Walnuts,
Bleu Cheese, Wine-Poached Pear, Honey-Mustard Vinaigrette \$8

Beet Salad

DiChioggi Red and Yellow Beets, Chevre, Pepitas, Sweet Onion Vinaigrette \$9

Scallops

Maine Sea Scallops*, Arancini, Scallion,
Butternut Squash, Pea Risotto, Sauce Choron, Fines Herbes \$40

Duck

Muscovy Duck, Black Nile Barley,
Delicata Squash, Sweet Potato, Endive, Blueberry Demi-Glacé \$38

Beef

Piedmontese Beef Tenderloin*, Pavé Potato,
Black Bean, Parsnip, Broccolini, Cipollini Onion, Vitello Espuma \$44

Vegetarian

Forbidden Black Rice, Coconut Curry,
Winter Vegetables, Cucumber-Yogurt Sauce \$30

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



Tasting Menu

Mesclun Salad

Organic Mesclun Greens, Candied Walnuts,
Bleu Cheese, Wine-Poached Pear, Honey-Mustard Vinaigrette

Scallop

Maine Sea Scallops*, Arancini, Scallion,
Butternut Squash, Pea Risotto, Sauce Choron, Fines Herbes

Duck

Muscovy Duck, Black Barley,
Delicata Squash, Sweet Potato, Endive, Blueberry Demi-Glacé

Beef

Piedmontese Beef Tenderloin*, Pavé Potato,
Black Bean, Parsnip, Broccolini, Cipollini Onion, Vitello Espuma

Dessert Trio

Cheese Cake, Tiramisu Creme Brulée, Sorbet

\$79 per person

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



Recommended Wine Pairing

\$29

2014 Lemelsen Vineyards Dry Riesling
Carlton, Oregon

2015 Adelsheim Winery Willamette Valley Pinot Noir
Newberg, Oregon

2012 NxNW Winery Wallulu Benches Vineyard Riesling
Eugene, Oregon

Kevin Ryan, Executive Chef

Scotch Graves, Sous Chef