



Beet Tartare

Red and Golden Beets, Celeriac, House-Made Chevre,
Blood Orange Supremes and Vinaigrette

Mussels

Penn Cove Mussels, Chorizo, Leek, Sweet Pepper, Garlic

Pork Belly

Braise Pork Belly, Forbidden Rice, Sunflower Pesto, Shallot Purée, Pickled Sweet Peppers



Mesclun Salad

Organic Mesclun Greens, Tomato,
Pickled Red Onion, Garbanzo, Strawberry-Lemon Vinaigrette

Endive Salad

Fennel, Radicchio, Apple, Cucumber, Kalamata Olives, Feta Cheese, Agave Vinaigrette



Steelhead Trout

Columbia River Steelhead, Red Quinoa, Lardons,
Confit Root Vegetables, Black Garlic Beurre Rouge

Scallops

Maine Sea Scallops*, Chanterelle Mushroom,
Butternut Squash, Parsnip Purée, Pepitas, Sage

Pheasant

Brined Mikado Pheasant Breast, Butternut Squash Purée, Turnip,
Mustard Greens, Wild Rice, Cherry-Port Wine Sauce

Pork

French-Cut Pork Chop, Charred Scallion Polenta Cakes,
Broccolini, Crushed Hazelnut, Romesco, Hot Honey-Bourbon Glaze

Beef

Piedmontese Beef Tenderloin*, Heirloom Carrots, Pommes Fondant,
Pickled Cipollini Onion, Blueberry-Pepper Corn Bordelaise

Vegetarian

Tagliatelle Pasta Chanterelle Mushroom, Leek, Thyme, Parmesan, Sauce Buerre Blanc

Three Courses \$90 Four Courses \$105



Tasting Menu

Mesclun Salad

Organic Mesclun Greens, Tomato,
Pickled Red Onion, Garbanzo, Strawberry-Lemon Vinaigrette

Scallops

Maine Sea Scallops*, Chanterelle Mushroom,
Butternut Squash, Parsnip Purée, Pepitas, Sage

Pheasant

Brined Mikado Pheasant Breast, Butternut Squash Purée, Turnip,
Mustard Greens, Wild Rice, Cherry-Port Wine Sauce

Beef

Piedmontese Beef Tenderloin*, Heirloom Carrots, Pommes Fondant,
Pickled Cipollini Onion, Blueberry-Pepper Corn Bordelaise

Dessert

Chocolate-Orange Cheesecake, Strawberry Rose Crème Puff,
Tiramisu Trifle, Honey Bush Tea Popsicle

Five-Course Tasting Menu \$125

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

Recommended Wine Pairing

\$40

2022 Trisaetum Vineyards Coast Range Estate Dry Riesling
Newberg, Oregon

2019 Sineann Oregon Pinot Noir
St. Paul, Oregon

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

Conan Haubrich, Executive Chef Chris Howell, Chef de Cuisine

*Consumption of undercooked or raw foods may increase the chance of food-borne illness.